

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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POTATO FLOUR RULE SUSPENDED.

Information has been received from Washington that the section of the new federal meat regulations prohibiting the use of potato flour in making of sausage has been suspended until May 1. This is the same date set for the enforcement of the inedible fat denaturing rule. The action in the potato flour case was presumably taken as a result of appeals of the trade similar to those in the inedible fat case. The prohibitory rule was a surprise and the trade was not prepared for it.

Section 3 of rule 23 of the revised meat regulations reads as follows: "Potato flour shall not be used in the preparation of sausage, nor shall excessive quantities of cereals or water be used." Previous regulations did not specifically prohibit any modern sausage binder. Claims have been made that potato flour is just as necessary and no more harmful than other cereal ingredients used in sausage-making, and by these same regulations recognized as proper ingredients by the government. It is understood that the suspension of the regulation was to give the trade time to adjust itself to the circumstances, and to permit representations to be made concerning the proper use of this ingredient.

COTTON OIL AND MEAL ABROAD.

In a recent report from Hamburg, where he has been looking into foreign markets for our cottonseed products, Special Agent A. G. Perkins, of the Department of Commerce & Labor, suggests that better results both as to volume of trade and price would accrue to manufacturers of cottonseed products in the United States if they would "go in for exporting instead of leaving this branch of the business to a few large exporters, and many small ones, some of whom have already injured the business by nonfulfillment of contracts and nonpayment of claims."

Special Agent Perkins has forwarded a list of firms in Hamburg which are anxious to correspond with American manufacturers or exporters. A representative of a large German concern will visit the United States during the coming summer to investigate and possibly purchase American oil mill machinery. Special Agent Perkins also sends the names of cottonseed meal importers, dealers and brokers throughout Germany. These names may be obtained upon application to the Bureau of Manufactures, Washington, or The National Provisioner, New York.

OPPOSE DENATURANT FOR FATS

Trade Suggests Better Method of Identification

Trade interests affected by the government regulation for the denaturing of inedible fats are moving actively in the effort to come to a satisfactory understanding with the Department of Agriculture. The order requiring the use of kerosene, coal tar, creosote or Sudan III color as denaturing agents was suspended until May 1, to give time for investigation.

A delegation representing the packers and renderers of the country had a hearing before officials of the Department of Agriculture at Washington on Thursday afternoon. Secretary Wilson presided, and with him were Dr. Melvin, chief of the Bureau of Animal Industry, and Mr. McCabe, the solicitor of the department. The rendering interests were represented by the following officers of the American Meat Packers' Association: President James S. Agar, Vice President Benjamin W. Corkran, Jr., Secretary G. L. McCarthy, Chairman of the Executive Committee Charles Rohe; also by F. T. Fuller, vice president of the National Packing Company; A. R. Urion, of Armour & Company; A. F. Evans, of Swift & Company; W. M. Breed, of the National Packing Company, and Dr. O. E. Dyson, of Chicago.

The arguments were made by Messrs. Fuller, Urion and Breed, and were to the effect that the entire fat rendering business of the country is in a state of chaos because of the prospect that after May 1 denaturing will be required, and because the purchasers of inedible fats who use them for industrial purposes object to the use of anything of a denaturing character. It was suggested that the Government could amply protect the public by a rigid labelling regulation, and by making a requirement that all sales of inedible fats be registered. This, in addition to a certificate of shipment, would give the Government every opportunity to trace any shipment and its use after receipt.

Secretary Wilson and the Department chiefs entered into the discussions at times with a view to getting all the information possible on the subject, and at the conclusion of the meeting took the matter under advisement.

Effect of Denaturants on Fats.

One of the commercial phases of the question is set forth in a letter written by a

leading manufacturer of stearic acid to a well-known Chicago broker in oils and fats concerning the harm done by kerosene, etc., when used as denaturants. The letter is as follows:

Celina, Ohio, April 11, 1908.

Mr. Walter R. Kirk,
Chicago, Ill.

Dear Sir: We have your letter of the 10th regarding the denaturing of fats with kerosene oil. We wish to say the objection to the use of kerosene for denaturing fats in relation to the manufacture of saponified stearic acid, is based on these grounds:

First.—The presence of kerosene oil in animal fat which is treated at a temperature of 160 degrees Fahr.—the flash test of kerosene oil—would in the first place hazard the plant in which this article is being used, as these fats are during different stages of the process boiled with open steam.

A portion of the kerosene will be volatilized and consequently escape into the building. When large quantities of fats are treated in this way it opens up the hazard for explosions, due to a mixture of air and kerosene vapors. In fact, the use of a fat containing kerosene would nullify all the insurance we now have on our plant and contents.

Second.—The effect of kerosene upon the products produced in the manufacture of stearic acid would mainly be contamination of the red oil.

The basis for all trade with Europe on saponified red oil is that it should contain 98 per cent. of saponified matter. Owing to the nature of red oil and the nature of the natural unsaponifiable matter in animal fats, the red oil carries with it the entire amount of unsaponifiable which is present in the original fat.

Taking as an instance a good hard-bodied tallow, which will yield 45 per cent. of stearic acid and 55 per cent. of red oil, which naturally contains 0.70 per cent. of unsaponifiable, would yield an oil containing 1.27 per cent. of unsaponifiable matter; added to this the natural amount of moisture and insoluble matter which the oil will carry—namely, moisture, 0.50 per cent.; insoluble, 0.15 per cent.—will bring the unsaponifiable matter present in the oil up to 1.92 per cent., or the total saponifiable to 98.08 per cent., which comes within the limitations allowed by European buyers.

If the Government denatures non-edible fats with one-half per cent. kerosene, which is unsaponifiable matter, we have 0.70 per cent. unsaponifiable present in the original fat, 0.50 per cent. unsaponifiable (kerosene) added by the Government, total 1.20 per cent.; which would yield an oil containing unsaponifiable matter 2.18 per cent., moisture 0.50 per cent., insoluble 0.15 per cent., total (Concluded on page 33.)

SUCCESS IN SAUSAGE MAKING

One of the Fine Arts of the Modern Packing Industry

The most profitable disposition of "small" lean meats is through the retail market, fresh (which is frequently impossible) or in the shape of sausage. Of course the latter method incurs some expense, as all meats must be free of bone. Also guts and casings, spices, etc., are necessary. And yet some kinds of sausage can be made at a better profit than selling the meats fresh.

All meats not disposed of fresh should at once be worked up into the kind of sausage for which each is suitable, or pickled for future use. All kinds of lean meats can be used in the sausage room, also some fats, providing they are sweet—and if proper care is taken of the meat there is no reason why it should be otherwise than sweet. In fact, there is no excuse for meats to become "off."

Chuck meat, head meat, weasand meat, hearts, livers, kidneys, trimmings, back fat, shoulder butts, blood, tongues, heads, salt pork, hocks, feet, guts, casings, stomachs, weasands, etc., all enter into the manufacture of the various kinds of sausages. The list includes pork, beef, veal, mutton and fowl. Cereals, spices, salt and sugar enter also into the manufacture of this exceedingly popular product.

The question of the addition of cereals has aroused much discussion, but the fact remains that there are sausages made which, without the addition of the usual cereal used, would be positively unpalatable to most people. It adds to the flavor and admits of a crispness in cooking much preferable to the soggy, greasy article made without cereals of any kind. Cereals are not necessary to all sausages; in fact, there are sausages made entirely of fat and lean meats, with not even a particle of water added other than that contained in the meats and salt, which may run from 50 to 75 per cent.

"Dry" sausage, as, for instance, summer, salami, etc., which are kept a long time in many cases, come under this head; hence good, solid meats are alone used—lean beef and pork and backfat—and this must be chopped fine and worked to as stiff a paste as possible to put through the stuffer. Sausages for immediate use, such as pork sausage, are much preferable when containing a wholesome cereal in the proper proportion.

Cost of Making Sausage.

The cost of manufacturing sausage, including spices, casings, labor, etc., will run from 50 cents to \$1.00 per hundred pounds. This will include twine, smoking material, etc. Of course, the cost of manufacture depends upon the knowledge and skill of the manufacturer. The judicious use of salt and spices is not only important, but is also economical. The too free use of spices which cost money is often responsible for the destruction of the popularity of a brand, as is also frequently the too free use of salt.

There is always room for improvement in the manufacture of sausage, as in most all other departments of meat packing. The standard should be kept up when once established. Cleanliness is imperative, fresh meats and fresh spices are important, and the best

guts and casings prepared are necessary to a successful sausage business.

The coarser meats may be used in the cheaper sausage, the better quality meats in the higher grade sausage; but stale or "off" meats should not be used in any sausage, if a good reputation is the object. Freshly killed beef may be frequently used to great advantage, though as a rule chilled material is preferable.

Sausage making is one of the fine arts of the packing business, and well worth lots of study and experiment to attain perfection in it. The sausage department is one of the most profitable in the packing business when intelligently operated throughout. In spite of the fact that there are hundreds of popular brands of sausage on the market, it is safe to say that no two sausage-makers use the same recipe. And in some instances the difference is really surprising.

Sausage to-day in many houses is made by the carload, day in and day out, not by the few hundred pounds, as in the early days. Popular brands of foreign sausage are being copied and surprisingly successful results obtained. There are factories in the United States to-day which turn out every brand of sausage and kindred products known to the trade in every part of the world, and which cannot be distinguished from the original. In fact, certain kinds of sausage are made here and sent abroad to be sold in competition with the native article and connoisseurs have been puzzled to distinguish any difference in appearance, taste or quality.

MEAT EXPORTS FOR MARCH.

Preliminary reports of exports of meat products made public this week by the Bureau of Statistics of the Department of Commerce & Labor for the month of March and for the nine months since July 1, 1907, show that for the first time since the "yellow" newspaper attacks of two years ago the meat industry is getting back to somewhere near the old volume for its export trade. Figures for recent months have shown increases over similar months a year ago, when exports were at their lowest ebb. But the report for the nine months shows for the first time an increase over a similar previous period.

For March the exports of meat products were a million and three-quarters dollars greater in value than in March last year. For the nine months the increase over the same period a year ago was not quite a million dollars. The heavy production of pork products was reflected in greatly increased exports of bacon, hams and lard during March, while the scarcity of cattle was shown in the heavily decreased shipments of fresh beef. For the nine months the bacon, tallow and fresh beef shipments are still behind the previous year, while exports of hams, pork, oleo oil and canned beef are greater.

Detailed figures for the month and the nine months given here include about 91 per cent. of the total exports. With comparisons with the previous year they are as follows:

Cattle.—March, 1907, 35,087 head, value

\$3,267,660; March, 1908, 33,391 head, value \$3,083,171. For three months ending March, 1907, 267,408 head, value \$24,033,156; same period, 1908, 254,419 head, value \$23,425,449.

Hogs.—March, 1907, 1,532 head, value \$19,540; March, 1908, 8,918 head, value \$36,739. For three months ending March, 1907, 12,770 head, value \$166,157; same period, 1908, 19,646 head, value \$210,606.

Sheep.—March, 1907, 12,781 head, value \$87,064; March, 1908, 8,918 head, value \$59,443. For three months ending March, 1907, 89,957 head, value \$497,580; same period, 1908, 64,694 head, value \$367,113.

Canned Beef.—March, 1907, 950,746 lbs., value \$100,484; March, 1908, 885,618 lbs., value \$93,324. For three months ending March, 1907, 11,858,952 lbs., value \$1,208,779; same period, 1908, 19,488,481 lbs., value \$2,057,382.

Fresh Beef.—March, 1907, 24,208,063 lbs., value \$2,263,718; March, 1908, 15,335,070 lbs., value \$1,480,493. For three months ending March, 1907, 198,819,602 lbs., value \$18,549,729; same period, 1908, 169,044,812 lbs., value \$16,828,789.

Cured Beef.—March, 1907, 4,545,069 lbs., value \$281,161; March, 1908, 5,058,911 lbs., value \$396,691. For three months ending March, 1907, 49,742,132 lbs., value \$2,978,988; same period, 1908, 37,183,031 lbs., value \$2,524,101.

Tallow.—March, 1907, 11,158,157 lbs., value \$686,858; March, 1908, 9,312,613 lbs., value \$515,700. For three months ending March, 1907, 91,894,418 lbs., value \$5,019,652; same period, 1908, 72,666,199 lbs., value \$4,343,485.

Bacon.—March, 1907, 18,834,426 lbs., value \$2,003,416; March, 1908, 25,709,555 lbs., value \$2,666,348. For three months ending March, 1907, 199,873,336 lbs., value \$20,958,768; same period, 1908, 170,072,323 lbs., value \$18,137,160.

Hams.—March, 1907, 16,085,811 lbs., value \$1,829,653; March, 1908, 22,664,327 lbs., value \$2,482,073. For three months ending March, 1907, 146,890,717 lbs., value \$16,401,154; same period, 1908, 160,840,558 lbs., value \$18,382,768.

Fresh and Cured Pork.—March, 1907, 14,565,451 lbs., value \$1,350,797; March, 1908, 16,152,824 lbs., value \$1,406,088. For three months ending March, 1907, 131,073,081 lbs., value \$11,832,851; same period, 1908, 131,234,644 lbs., value \$12,076,790.

Lard.—March, 1907, 50,261,427 lbs., value \$4,754,683; March, 1908, 67,102,201 lbs., value \$5,751,051. For three months ending March, 1907, 474,069,174 lbs., value \$42,849,418; same period, 1908, 481,998,481 lbs., value \$43,770,994.

Oleo Oil.—March, 1907, 16,348,976 lbs., value \$1,478,486; March, 1908, 19,104,757 lbs., value \$1,680,386. For three months ending March, 1907, 137,468,592 lbs., value \$11,745,101; same period, 1908, 160,577,671 lbs., value \$14,577,671.

Oleomargarine.—March, 1907, 278,068 lbs., value \$27,989; March, 1908, 268,501 lbs., value \$25,598. For three months ending March, 1907, 4,429,259 lbs., value \$417,835; same period, 1908, 2,175,546 lbs., value \$217,683.

Butter.—March, 1907, 243,736 lbs., value \$56,945; March, 1908, 333,588 lbs., value \$71,016. For three months ending March, 1907, 10,790,089 lbs., value \$2,042,641; same period, 1908, 4,731,789 lbs., value \$1,014,089.

Total Meat Animals.—March, 1907, value \$3,374,264; March, 1908, value \$3,179,353. For three months ending March, 1907, value \$24,696,893; same period, 1908, value \$24,003,168.

Total Meat Products.—March, 1907, value \$14,777,245; March, 1908, value \$16,497,952. For three months ending March, 1907, value \$131,962,375; same period, 1908, value \$132,916,823.

PRACTICAL HINTS FOR THE TRADE.

Practical trade information may be found every week on page 20. Do you make it a habit to study this page?

FEDERAL MEAT INSPECTION

What Our Government Has Done and Is Doing in This Field

By A. D. Melvin, D. V. S., Chief of the Bureau of Animal Industry.

(Continued from last week.)

Slaughter and Post-Mortem Inspection of Hogs.

The slaughter of hogs, however, is entirely separate and the processes are different. In the larger houses, where 300 to 500 hogs are killed in an hour, the slaughtering proceeds about as follows:

A group of hogs is herded in a pen through one side of which revolves a huge hoisting wheel with stout hooks attached near the outer rim. Boys go into the pen and deftly attach the loop of a chain to a hind leg of the hog and hang the other end of the chain to a hook on the wheel. The wheel slowly elevates the squealing animal, and at the top of the chain automatically passes to an inclined rail. The hog, hanging head down, passes to the sticker, who at one stroke severs the larger blood vessels of the neck.

When the animal is dead the carcass is dropped into a great vat of scalding water, where it is poled from one end to the other. Long finger-shaped hooks then lift the body and pass it to an automatic scraping machine, which speedily removes most of the hair. Emerging from this, the carcass drops onto a moving platform, which carries it before a butcher, who almost severs the head, exposing the cervical glands, where about 93 per cent. of the cases of tuberculosis are detected. Beside the butcher stands a Government inspector, who examines the glands, feels them, and, if necessary, cuts further with his own knife.

Quick and accurate work is demanded here. If he detects disease he marks the carcass—sometimes with a black cross on the fore-quarter, sometimes by severing the ligaments of a foreleg. Beside him is a pail of disinfectant solution into which he thrusts his knife before the next hog reaches him. The animal thus marked passes on with the others, gambrel sticks are affixed, and the carcasses are hung on the overhead rail and subjected to washing and further scraping. Here the marked hogs leave their fellows. A Government employee switches them to another rail, attaches the "U. S. Retained" tag, and sends them along to the retaining room. Those carcasses the head examination of which has shown no disease pass on the regular rail to the gutters, who disembowel them.

The carcass and viscera of each animal pass before another skilled inspector, whose duties are as unenviable as those of perhaps any other employee, for he must sit close to his work and handle each set of viscera for evidence of disease. This found, he tags the carcass "Retained," and it is switched to the retaining room, the viscera likewise being tagged and sent with the carcass.

The carcasses which have thus far passed the head and visceral inspections and show no sign of disease proceed along the rail and are split into halves. Inspectors examine the freshly cut halves, and sometimes find lesions in the bones or muscles, in which case also the carcass is marked for the retaining room.

The processes from now to the finishing of the carcass are the same as those detailed for cattle. The untagged animals are allowed to pass through the shower bath, are labeled, and go to the cooling rooms, while inspectors make a closer examination in the retaining room of those carcasses which have been held as suspicious and determine whether they should be allowed to pass unconditionally, be made into lard, or be sent to the offal tank.

The Double System of Post-Mortem Inspection.

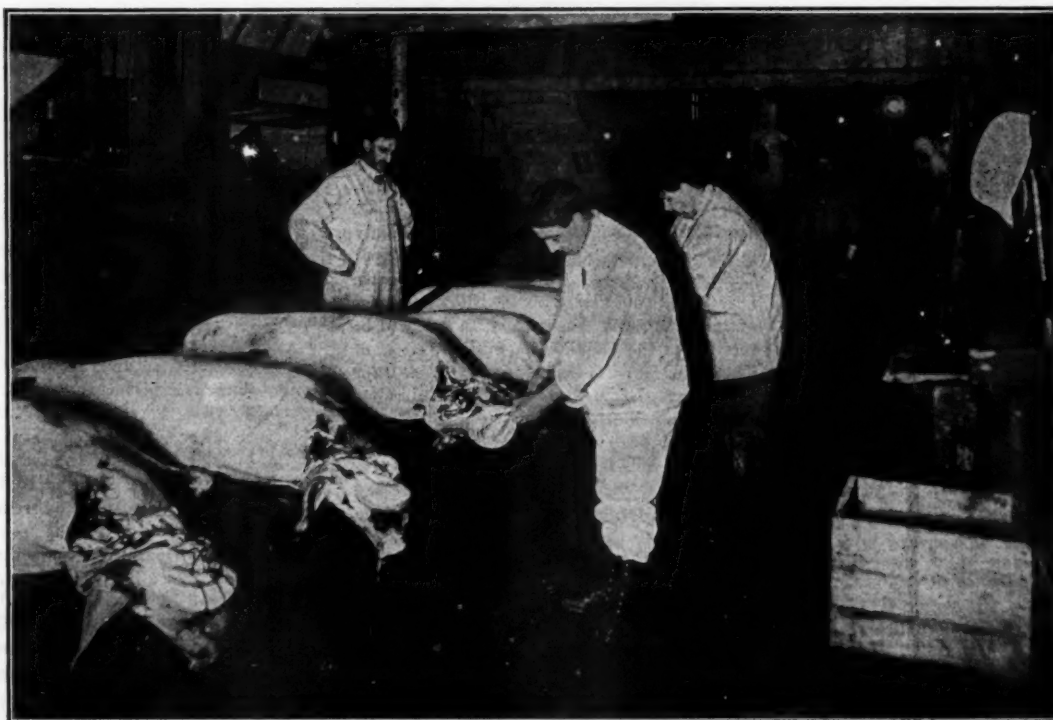
Briefly contrasting the two separate post-mortem examinations—that on the killing floors and that in the retaining room—we find that the floor inspectors have a very limited discretion. Their orders are to hold any carcass that shows the minutest lesions of disease. The business of both the head and visceral inspectors is to find disease and to stop the carcass then and there for a further inquiry. Once disease is found, or something that looks to the inspector like disease, the carcass must be retained.

On the other hand, the inspectors in the retaining room take their time. It is their duty to examine into the extent of the disease and, in the light of modern knowledge, to judge whether it is local or general, whether or not it unfits the meat for human food, and whether or not the fat may be allowed to be rendered into lard at a prescribed temperature. By this careful work the inspectors condemned in the fiscal year ending June 30, 1907, more than 50,000 carcasses of hogs out of about 175,000 held by the floor inspectors.

Inspection Is Adapted to Packing Business.

The Department provides a sufficient number of inspectors for this work, and insists that they be furnished every facility in the

(Continued on page 35.)



HEAD INSPECTION OF HOG CARCASSES.

This inspection consists of an examination of the glands of the neck for tuberculosis. Experience has shown that if the disease is present at all in the carcass it can be detected in these glands in 93 per cent. of the cases.

(Melvin on Meat Inspection, B. A. I. Circ. 123, U. S. Dept. of Agr.)

TRADE GLEANINGS

The packing establishment of W. L. Henry at Macon, Ga., has been badly damaged by fire.

O. W. Butts of Kansas City, Mo., proposes to erect a \$150,000 packing plant at Amarillo, Tex.

James L. Vance & Company of Chilhowie, Va., wants prices on machinery for mixing fertilizers.

Peter Dirks is promoting a company for the establishment of a packing plant at Oacoma, S. D.

The Kansas City Soap Company, Kansas City, Kan., is to erect a four-story addition to its present plant.

All the Arkansas properties of the Consumers' Cotton Oil Company have been sold to Louis C. Ehle of Chicago, Ill.

The Wilmington Provision Company, Wilmington, Del., has suffered a fire loss of around \$5,000 to its plant.

The San Antonio Meat Company has had plans prepared for a new slaughterhouse and packing plant to be erected at Pomona, Cal.

The Cosmo Company, of Goshen, Ind., soap-makers, has purchased a site at Scranton, Pa., on which a large factory will be erected.

Pierce City Packing Company of Pierce City, Mo., has been incorporated by W. W. Locke, W. M. Smerdon, J. A. Forsythe and others.

The Puck Soap Company of Des Moines, Ia., contemplates the erection of a large plant at Omaha, Neb., as soon as a suitable site can be secured.

Joseph Heitz, R. Johnson, N. J. Heitz and others have incorporated the Madison Packing Company of Madison, Ind., with a capital stock of \$25,000.

The Mineral Wells Oil Mill Company of Mineral Wells, Tex., has completed the erection of its new cottonseed oil mill and operations have commenced.

The plant of the Kentucky Packing and Provision Company, Louisville, Ky., recently acquired by Armour & Co., will be improved and its capacity increased.

A company is being organized at Montmorenci, S. C., for the purpose of erecting a cotton gin and cottonseed oil mill. J. T. Shuler is chiefly interested.

George W. Brennecke and W. C. Sweet have formed the Toledo Provision Company of Toledo, O., for the purpose of engaging in the provision business in that city.

Charles Banks and J. W. Francis are interested in the organization of a company at Mound Bayou, Miss., for the purpose of establishing a cottonseed oil mill.

A company is being formed by A. J. Stewart, of Atlanta, Ga., to have a capital stock of \$40,000, for the purpose of establishing a cottonseed oil mill at Brundidge, Ala.

W. Banks, B. B. Richards, E. G. Hardy, C. H. Cooke and G. Cook have organized the Prairie Cotton Oil Company of Bent Oak, Miss., with a capital stock of \$30,000.

The Koenitzer Tanning Company of Detroit, Mich., has been incorporated with a capital stock of \$200,000. Robert Koenitzer of St. Louis, Mo., is the head of the company.

The Heffron-Tanner Company of Syracuse, N. Y., has been reincorporated with a capital stock of \$1,000,000. The company is to erect a four-story building at a cost of about \$50,000 for the purpose of manufacturing soap.

The firm of Sampson Bros., No. 516 South Blakely street, Dunmore, Pa., are going to build a slaughterhouse in connection with their sausage plant. Their trade is increasing so rapidly that an automobile delivery is being used for quick service.

The Frederick Figge Company of Brooklyn, N. Y., has been incorporated with a capital stock of \$25,000 to deal in provisions, hogs, cattle, etc. Frederick Figge, I. E. Figge,

A. H. Figge, of 178 Schermerhorn street, and F. Figge, Jr., 303 State street, are the incorporators.

The E. J. Schwarz & Brothers' Company, dealers in hides at Newark, N. J., has purchased a large site near Kearney, N. J., on which a hide house, 100 by 200 feet and two stories in height, will be constructed, together with a plant for tallow rendering. The latter structure will also be two stories in height and the dimensions will be 40 by 100 feet.

S. & S. FINANCIAL STATEMENT.

The annual financial statement of the Schwarzschild & Sulzberger Company read at the stockholders' meeting last month was made public this week. It shows a flattering financial condition so far as this company is concerned and indicates the strictly business policy on which it has been conducted. The statement covers a period of 13 months ending February 1, during which the net earnings are shown to have been \$912,885, compared to \$922,578 for the previous year. The company's surplus was \$7,478,967 on February 1, compared to \$5,714,798 on December 29, 1906.

During the year there were redeemed \$524,000 of the 10-year debenture notes, the amount now outstanding being \$5,476,000. The accounts of the company were revised during the year by Price, Waterhouse Co., expert accountants, which concern put into effect recommendations as to methods of accounting, depreciation reserve, and adjustments of the S. & S. books.

Advances made to subsidiaries have been carried as investments and the company's packing plants, all of which are unencumbered, have been taken at values filed by appraisers, plus the additions since the depreciation reserve upon the buildings, machinery and equipments, recommended by the Price-Waterhouse firm as accountants, having been deducted.

PROPOSALS.

PROPOSALS FOR BEEF, CORN, GROCERIES, ETC.—Department of the Interior,

Office of Indian Affairs, Washington, D. C., March 25, 1908. Sealed proposals, plainly marked on the outside of the envelope:

"Proposal for beef, corn" etc., as the case may be, and addressed to the "Commissioner of Indian Affairs, Washington, D. C." will be received at the Indian Office until 2 o'clock, of Thursday, May 14, 1908, and then opened, for furnishing the Indian Service with rolled barley, beef, mutton, bacon, corn, salt, coffee, sugar, tea, soap, baking powder, and other groceries. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished on application to the Indian Office, Washington, D. C.; the U. S. Indian Warehouses, at New York City, Chicago, Ill., St. Louis, Mo., Omaha, Neb., and San Francisco, Cal.; the Commissary of Subsistence, U. S. A., at Cheyenne, Wyo.; the Quartermaster, U. S. A., Seattle, Wash., and the Postmasters at Tucson, Portland, Spokane, and Tacoma. The Department reserves the right to reject any and all bids, or any part of any bid.

F. E. LEUPP,
Commissioner.

Al1,18,25.

The balance sheet shows:

ASSETS.	
Real estate, buildings, plant and equipment, less depreciation:	
Packing houses New York, Chicago and Kansas City.....	\$5,082,507
Branches and other properties.....	1,406,065
Total	\$9,490,572
Invested in and advances to subsidiaries wholly owned, including Cold Blast Transportation Co. and Lackawanna Live Stock Transportation Co. (refrigerator and live stock cos.).....	\$2,738,360
Control owned	288,609
Total	8,027,029
Insurance, interest and discount prepaid...	183,793
Mdse. on hand, in transit and consigned...	6,613,703
Accounts and bills receivable.....	3,110,033
Mortgages and investment securities.....	135,288
Cash	3,767,233
Total	\$26,327,932
LIABILITIES.	
Capital stock	\$5,000,000
Less unissued	626,900
Outstanding	\$4,373,400
Ten-year debentures	\$6,000,000
Less redeemed and held in treasury or cancelled	524,000
Outstanding	5,476,000
Bills payable:	
Domestic	\$7,414,650
Foreign	804,847
Total	8,019,497
Accounts payable and other liabilities (surplus)	980,069
Balance Dec. 29, 1906	\$5,714,798
Add surplus arising from appraisal of properties, less depreciation of plants and other adjust. (net)	1,248,121
Add net earnings 13 months to Feb. 1	912,885
Total	\$7,875,804
Depreciation reserves, provisions for depreciation and renewal fund	\$346,837
Reserve against market fluctuation in inventory	50,000
Total	396,837
Total surplus	7,478,967
Total	\$26,327,932

Total assets of \$26,327,932, as of February 1, 1908, compare with \$21,677,472 on December 29, 1906.

A comparison of current assets and liabilities as of February 1, 1908, and December 29, 1906, follows:

CURRENT ASSETS.		
	Feb. 1.	Dec. 29.
Merchandise	\$6,613,703	\$5,770,311
Accounts and bills receivable	3,110,033	5,478,735
Cash	3,767,233	2,164,222
Total	\$13,490,969	\$13,413,268
CURRENT LIABILITIES.		
Bills and accounts payable	\$8,999,586	\$5,564,273
Excess of assets over liabilities	4,491,383	7,854,995

TUBERCULOSIS GERMS IN BUTTER.

The danger from tuberculosis germs in butter is pointed out in a publication just issued as Circular 127 of the Bureau of Animal Industry, U. S. Department of Agriculture. This circular reports experiments made by Dr. E. C. Schroeder and Mr. W. E. Cotton at the Bureau Experiment Station. Butter was made from the milk of a tuberculous cow, and after being kept for different lengths of time it was inoculated into more than fifty guinea pigs, in order to determine how long the germs live and retain their virulence in butter. With the exception of five that died prematurely from other causes and one that was killed, all the guinea pigs died of generalized tuberculosis, and the one that was killed was also found affected.

The results of these experiments prove conclusively that tubercle bacilli may live and retain their virulence in ordinary salted butter practically four and a half months, or even longer, and they give new evidence of the danger from the use of tuberculous cows for dairy purposes.

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Association.

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erick Fuller, G. H. Hammond Company, Chicago.

RIGHT WAY TO COMPARE

A typical misleading resolution introduced
in the House of Representatives at Washing-
ton last week calls for an investigation into
the meat business by asking that the Depart-
ment of Commerce and Labor shall be required
to furnish Congress with figures showing the
prices of live cattle during the last two years,
and comparative or parallel figures showing
the prices of meat during the same periods.
The avowed object is to ascertain whether
the price of meat has gone up and down with
the price of live cattle.

Either through ignorance or purpose this

and similar resolutions always ignore the fact
that the price of livestock alone does not con-
trol the price of dressed meats. The packer
buys the live animal, which represents so
much gross raw material. Out of this he gets
a certain percentage of meat, running some-
thing over one-half of the total raw material
he has bought. The balance represents hides,
fats, hoofs, horns and all the various by-prod-
ucts. In order to make a profit out of his
gross raw material he must sell his finished
meat and by-products at a figure in excess of
the cost. If the selling prices of by-products
are low the price of meats must rise accord-
ingly, and vice versa.

The only fair investigation of this subject
would be by giving the cost of the live animal,
and in the comparative column showing the
total amount received by the packer from the
products of his raw material.

COLD STORAGE TESTS

As recently announced, the National Poul-
try and Game Association has expressed a
desire for an authoritative and reliable in-
vestigation as to the effect of cold storage
on food products in their relation to human
consumption after storage. This move is
the result of a desire on the part of cold
storage interests to silence once and for all
the repeated utterances condemning cold
storage, which have been indulged in by the
daily press and others whose knowledge of
the subject is equally limited. These criti-
cisms have been traced in some instances to
men high in authority, whose official po-
sition should have prompted them to remain
silent, at least until a complete investigation
had been made.

This move for a commission to conduct a
scientific inquiry entirely independent of out-
side influence and composed of scientists
whose sole object will be the getting at the
truth, should clear the horizon. The fact
that the move is instigated by some of those
most vitally concerned, whose business would
be swept away should the results of the in-
vestigation go against them, should indicate
the confidence which they place in what they
believe will be the findings of an unbiased
commission.

The interests concerned have shown their
willingness to submit to and aid in every
way possible an investigation, but they do
not care to leave the fate of the question
to Dr. Wiley, whose idiosyncrasies are well
known. The immediate problem is the find-
ing of a public institution which is equipped
to take up the work. The University of
Illinois is said to have expressed its readi-
ness and willingness to conduct the work,
and it is possible that the funds will be
forthcoming and the work started at an
early date.

The American Meat Packers' Association

led the way in investigations of this character
when it chose this same institution as the
seat of the important investigation on the
physiological effects of saltpeter when used
as a meat preservative. It is possible that
cold storage interests will pursue a similar
course. The subject certainly warrants a
thorough, unbiased, scientific investigation.
The fate of the food industry and the wel-
fare of the food consumer depend very
largely upon the proper investigation and
settlement of this question.

THEY WANT THE EARTH

Opponents of oleomargarine—which of
course means the butter interests—are getting
desperate. The recent decision of a higher
court of New York State, legalizing the sale
of oleomargarine as such, has given them a
scare. They had always supposed the New
York State anti-oleo law to be a bomb-proof
boycott on oleo in this State. Now that they
find it is not, they are making pitiful efforts to
patch up the hole the decision made in the
law. Their first "bluff" that the decision was
of no effect fooled nobody.

The sale of oleomargarine under its own
name having been resumed to some extent,
they are resorting to any excuse to stop it.
The latest is the flimsiest. They are trying
to get the State Department of Agriculture to
bring a test case against retailers who have
resumed the sale of oleomargarine, on the
ground that oleo is an imitation of butter if
it resembles it in consistency and flavor, re-
gardless of the color.

These butter monopolists are not modest;
they want the earth and do not hesitate to
claim it. Any product which resembles butter
in color is to be prohibited. Most butter is
artificially colored; butter interests claim a
monopoly of the right to use that color. Now
they also want to foreclose on the exclusive
privilege of manufacturing food products of
an oleaginous consistency and flavor. As long
as they can control the farmer's vote they may
have the politicians with them. The attitude
of the courts is another matter.

END OF A LABOR LEADER

The leader of the big packinghouse work-
men's strike of several years ago, Michael
Donnelly, is now earning a living as a cigar
salesman in Kansas City. Donnelly was a
good sheep butcher and made high wages. He
became president of the butcher workmen's
union, was inspired with the idea that his
union could tie up the packinghouse industry
until its demands were complied with, and
brought on the strike. It was a dismal fail-
ure and Donnelly lost his prestige and his
office. Later he was assaulted by trade
union enemies and badly hurt, so that he
could no longer work at his trade. Now he
is selling cigars for a living. The reader may
draw his own moral from the story.

PRACTICAL POINTS FOR THE TRADE

PREPARED HAM: A GOOD SELLER.

Prepared ham should be made of dry-cured meats, which must have been in cure twelve to fifteen days. The cure is as follows: To each 100 pounds meat use 4 pounds salt, $2\frac{1}{2}$ ounces saltpeter and 8 ounces of sugar. The mixture must be thoroughly amalgamated with the meats and packed tight in tierces—in fact, tamped in. Allow the tierces to stand over night and fill completely full the next morning and head up tight.

Usually this cure is applied in a churn; that is, the meats and the curing material are put together in a revolving barrel and thus thoroughly amalgamated, and then packed. All kinds of meats intended for the sausage department may be thus packed.

For the prepared ham the following meats and weights should be used: 75 pounds dry-cured lean pork trimmings (must be extra lean), 60 pounds dry-cured neck-bone trimmings, 65 pounds dry-cured beef hearts, and 100 pounds dry-cured hog cheek meat. The pork cheeks (one-third the amount given) should be ground through 7-64-inch hasher plate and the balance through a 1-inch hasher plate, together with the beef hearts.

Then all the meats should be thoroughly mixed and stuffed in plain cotton bags, to weigh about 5 pounds to the piece. They should then be cooked in water 155 deg. to 160 deg. Fahr. for about four hours, after which they should hang in the drying room at least ten hours. The cloth coverings should then be coated with paraffin wax which is heated to around 200 deg. Fahr.; the bags should be dipped therein for 30 seconds or so and taken out for half a minute, then again dipped and allowed to drip all that is necessary. Afterwards they are hung in the cooler for several hours prior to shipping.

This ham will be found to be a great seller and a fairly profitable one. The mixture makes a solid mass and is exceptionally palatable. The cooking, of course, must be watched carefully, as in fact all cooked meats should be. Too frequently meats are completely ruined in cooking, and especially prepared meats such as this and sausages.

PORK SAUSAGE AND SEASONING.

A very fine pork and veal sausage is made as follows: 80 pounds of lean pork trimmings, 10 pounds of good veal, 5 pounds best sausage meal and 10 pounds good fat salt pork. This should be chopped fine and thoroughly mixed with the following seasoning: About $1\frac{1}{2}$ pounds fine salt (may require a trifle more or less, according to taste), about 5 ounces best ground white pepper, 2 ounces of fine ground red pepper, three-fourths of an ounce each of ground nutmeg, cloves and mace, with a dash of sage or marjoram. Stuff in sheep or hog casings in small links.

If the meat is exceptionally good and the spices fresh this should be an unusually fine product. Too much sage is to be avoided, as should over-seasoning in every instance. The mere suggestion of seasoning is the thing to be desired in high-class goods. The demand in many instances, however, is for highly-seasoned sausages, hence the maker is usually governed by his particular trade in the matter of seasoning.

SHRINKAGE IN PORK PACKING.

Skinned hams and skinned shoulders will shrink less in the smokehouse than the regular cuts of the same joints, probably about $1\frac{1}{2}$ or 2 per cent. less. Ordinarily regular hams will shrink about 10 per cent., as also will New York shoulders, Calas, or picnics. Skinned shoulders and hams, however, will come out with a shrinkage of from 8 to 9 per cent. Light bacon will shrink in smoking around 12 per cent.; heavier bellies (dry salt) about 11 per cent., and side meat, such as short clears, for instance, will shrink about 10 per cent. Shoulder butts (pickled) will shrink around 12 per cent.

Hence, in figuring safely, 12 per cent. is about correct, generally speaking. This will cover labor in and out of smokehouse also, but not boxing, which will run around 15c. per 100 lbs. The question of shrinkage is one well worth keeping tab on all the time, as there is much loss thus sustained unnecessarily.

There are quite a few items of expense connected with smoking and packing meats besides shrinkage; there is wood, sawdust, string, paper, boxes, etc., besides the labor necessary at every stage—trucking, washing, stringing, hanging, packing, etc.

CERVELAT OR SUMMER SAUSAGE.

A formula for making cervelat and summer sausage is given as follows by an old-time German sausage-maker: Use 55 pounds of lean beef, 35 pounds of lean pork and 10 pounds of fat salt pork. Season with $3\frac{1}{2}$ pounds salt, $\frac{1}{2}$ pound ground white pepper, $\frac{1}{4}$ pound mustard seed and 3 ounces coriander seed. The beef is freed of all sinew and fat and chopped rather fine; the pork is freed of all fat and chopped medium fine, and the fat chopped into small dice. The whole is then thoroughly mixed, adding the seasoning meanwhile.

The more the mass is worked the better will the sausage be, as it is absolutely necessary to exclude all air, hence the necessity of thoroughly working or kneading. It should be stuffed into hog bungs as compactly as possible and smoked slowly for two or three days, after which it should be kept in dry cool storage to ripen thoroughly. No water or cereal should be used, and freezing should also be avoided.

OLD PACKER'S HAM CURING RECIPE.

A letter from an old-time packer, written a long time ago, gives the following method for curing hams, which certainly seems as good today as it ever was. He says:

"A good and safe cure for 10-pound hams (hams weighing 10 lbs., not 10 lbs. average, in which may be hams weighing 14 lbs.), which have been properly chilled and the animal heat entirely eliminated, is as follows: Twenty-one lbs. of good, clean salt, 6 lbs. of pure New Orleans sugar and 1 lb. of granulated sugar, to 300 lbs. of meat, packed in a regulation tierce and filled with any water fit to drink and kept in a steady temperature of 38 degrees Fahr. The tierces should be thoroughly rolled as soon as possible after packing and then again in 10 days, which is all that is necessary, unless the packer desires to hasten the cure, in which event another good rooling in 20 days will help.

"These hams (10 lbs.) should be cured in 37 to 40 days, when the pickle should be drawn and the tierce bunged tight. The longer the hams are kept thus the more mellow they will be, but they should be fit to smoke in 40 days. Soak two hours and wash well in hot water before smoking. The gain in pickle should be about 4 per cent. in 40 days, and the shrinkage in smoke would be from 8 to 10 per cent. if properly manipulated, and if the weather was any ways clear."

NEW PATENTS.

883,722. Manufacture of Glue. Isidore Kitsee, Philadelphia, Pa. The method of producing a continuous sheet of glue or gelatin, which consists in causing the glue in a liquid or semi-solid state to issue in a continuous thin stream from a receptacle, causing this stream to descend and during its descent the surplus moisture to be evaporated, and causing the so-formed thin sheet to be wound around a drum or reel, the surface of the different layers or convolutions provided with means to prevent the same from adhering to each other.

883,930. Food Product and Method of Making the Same. Jacob E. Bloom, New York, N. Y. A food product comprising an egg ingredient and a fat, and in which the fat content of the food product contains olein, palmitin and triglycerids of fatty acids having higher melting point than stearin in approximately the proportions in which olein, palmitin and stearin are found in human fat.

884,025. Process of Manufacturing Blood-Albumin Preparations. Afons Langer, Fridrichsberg, near Berlin, Germany. A process for producing blood albumin preparations which consists in mixing defibrinated animal blood with organic calcium salts soluble in water, in the presence of inorganic calcium salts, permitting the whole to stand until it becomes a gelatinous mass, drying at a low temperature and reducing to a powder.

884,063. Combined Butchers' Apron and Frock. William C. P. Baldwin, Holyoke, Mass.

Packing House Supplies

WRITE FOR 1907 CATALOGUE

FRED K. HICBIE COMPANY

MEMBERS AMERICAN MEAT PACKERS' ASSOCIATION

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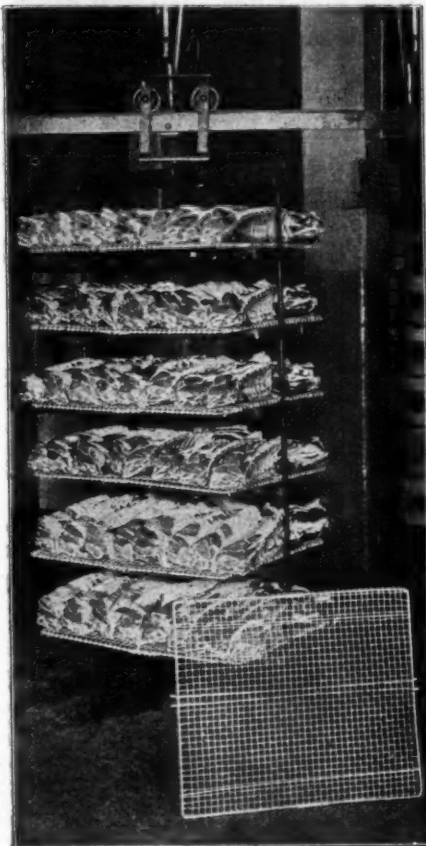
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CHICAGO-KANSAS CITY

FOR PURCHASING DEPARTMENTS

WIRE TRAYS FOR CHILLING PORK.

Reference was made in a recent issue of The National Provisioner to a new departure in packinghouse practice, in the use of sanitary wire trays and baskets attached to meat trees for the handling of loins, small cuts, etc., in the smokehouse and in the salesroom. The use of these trays has been put to practical test and packers who have tried them are enthusiastic over the results.



SANITARY METHOD OF COOLING.

Although sanitary wire trays in connection with meat trees were first used for handling loins, small cuts, etc., and for display purpose in the selling department, provision men have been quick to realize their still greater utility for chilling pork products. For this purpose they show a great saving in labor over former methods, and add to the quickness and facility with which the product can be handled, owing to the perfect circulation of air obtained and the convenience in loading and unloading.

In some cases a tree can be equipped with as many as 15 trays or shelves. Extra wide trays are made to carry a double row of pieces, thus giving a tremendous capacity.

The cost of installing this system is said to be low compared with the floor trucks or other methods, while capacity is considerably in excess and at the same time the available amount of floor space is increased. The modern labor-saving idea of the American packinghouse industry has never been more fully exemplified than by the use of these goods.

The manufacturers of these trays, The American Wire-Form Company, New York City, have so carefully looked after every detail regarding the making of both the trays and baskets, and the special trees where necessary, that every requirement is taken care of in a way to insure quick delivery and satisfactory results.

HYDRAULIC TANKAGE PRESSES.

There is a lively controversy in the trade concerning the relative merits of hydraulic and continuous screw presses for the manufacture of packinghouse tankage. A recent description and illustration of a continuous screw press has elicited the following letter from a well-known firm of manufacturers of packinghouse machinery who have had hydraulic presses on the market for many years and have had the best of success with them. They say:

Editor The National Provisioner:

In an article published in your journal, date of March 14, under heading of "Continuous Screw Presses," several statements were made as to the cost of operating and the amount of repairs on a hydraulic press which, we think, are not borne out by the facts.

Our experience with our own manufacture of No. 14 three-hundred-ton hydraulic presses, as to the yearly cost of repairs, shows an average of \$50 on press and pump. The cost of racks and cloths is not over \$250, making a total of \$300, or just one-sixth of the estimate given. This, we believe, is not more than the repairs would be on a continuous screw press.

It requires only two men to take care of one No. 14 hydraulic press, and with a proper management of slush boxes and chutes, three men will handle two presses.

Yours truly,

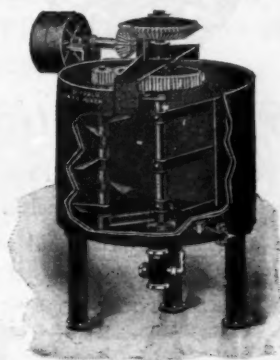
WILLIAM R. PERRIN & CO.

NEW OFFICES FOR NONPAREIL CORK.

The Nonpareil Cork Works, the sales office of the Armstrong Cork Company, Insulation Department, for New York State and New England, who have had offices for some years past at No. 105 Hudson street, New York City, will move into more commodious quarters on May 1, their new address being Fulton Building, No. 50 Church street. This building is a part of the McAdoo Terminal group, constituting the largest and most completely equipped office buildings in the world, situated in the heart of the engineering and contracting district of New York City. A number of other concerns whose business relates to refrigeration and its branches will have offices in this building also, and therefore the Nonpareil Cork people expect to be in better position than ever before to handle their rapidly increasing trade on corkboard insulation and Nonpareil cork covering.

LATEST IMPROVED LARD MIXER.

The illustration shown here is that of a 10-tierce "Buffalo" Lard Mixer, which was built for Geo. Hausmann & Sons, Philadelphia, Pa., by John E. Smith's Sons Company of Buffalo, N. Y. The advantage claimed by the makers for a lard mixer of this type is that steam can be turned on in the jacketed



part of the kettle, so that when emptied the kettle and the mixing apparatus can be thoroughly cleaned. Another very important feature is that if the lard should become too hard through the cooling process, which is done by running cold water through the jacketed part, the water can be run off and steam turned on, thereby thinning the lard, so that it can be easily run off into pails.

"The attention of packers is called to this very important feature," say the manufacturers, "because when using a mixer made where the jacketed part is open at the top no steam can be turned on. Such a mixer can only be used for cooling purposes, as only cold water can be run through. While the Buffalo lard mixer is a little more expensive, Mr. Hausmann no doubt has looked into the practical advantages of mixers, and has decided to put in the latest improved."

GRAPHITE FOR PISTON RINGS.

Piston rings should be made to fit well and so hold the gases perfectly, for the escape of the gases not only causes loss of power, but leaves the heat of the gases in the cylinder walls and also blows away the oil, with the result that the friction heats the walls of the cylinder rapidly. The perfect fit of piston rings can be easily attained by the use of Dixon's Motor Graphite. The graphite fills up all the microscopical irregularities of the bearing surface, forming a veneer-like coating of graphite which is of marvelous smoothness and endurance. Further information concerning this method of using graphite may be obtained from the manufacturers, the Joseph Dixon Crucible Company, Jersey City, N. J.

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WATCH PAGE 48 FOR BARGAINS

NEW CORPORATIONS.

Fredericksburg, Canada. — The Crown Cheese and Butter Company, Ltd., has been incorporated with a capital stock of \$10,000.

Beach, N. D. — The Golden Valley Creamery Association has been incorporated with a capital stock of \$4,000 by E. D. Logan, E. L. Holven and E. E. Noble.

St. Joseph, Mo. — The Fuson Dairy and Mercantile Company has been incorporated with a capital of \$6,000 by L. R. Fuson, L. D. Blum and W. A. Landis.

Snyder, Okla. — The Snyder Ice and Storage Company has been incorporated with a capital stock of \$20,000 by A. Sloper, W. Cole, J. K. McClintic and others.

Elizabeth, N. J. — The Walters Trinidad Brewing Company has been incorporated with a capital stock of \$100,000 by R. C. Walters, J. Kaenmiller and S. J. Lenher.

Portland, Me. — The American Iceless Refrigerator Company has been incorporated with a capital stock of \$300,000. President, J. E. Manter; treasurer, C. E. Eaton.

Colorado Springs, Col. — The Star and Crescent Creamery Company has been incorporated with a capital stock of \$25,000 by A. J. Smith, L. L. Frederick and H. Smith.

Troy, N. Y. — David Norton and Mary Norton of Colonie, N. Y., and H. E. Clinton and T. F. Powers of Troy have incorporated the David Norton Ice Company with \$20,000 capital stock.

Boston, Mass. — The Frank Jones Brewing Company has been incorporated with a capital stock of \$10,000. President, John E. Conant, Charlestown; treasurer, Howard Gray of Portsmouth, N. H.; clerk, T. G. Creed of Dorchester.

ICE NOTES.

Corpus Christi, Tex. — Clark Pease will erect an ice plant of 40 tons' capacity.

Sublime, Tex. — William Waytik contemplates the erection of an ice plant here.

Nixon, Tex. — J. Norton, of Louisville, Ky., has commenced the erection of an ice plant here.

Buffalo, N. Y. — The Frontier Ice Company has increased its capital stock from \$35,000 to \$100,000.

Columbus, O. — The West Jefferson Creamery Company will erect a new factory on North Grant avenue.

Wayne, Mich. — Fire on April 13 caused a loss of \$10,000 to the plant of the Wyandotte Brewing Company.

Charlotte, N. C. — The Standard Ice and Fuel Company has increased its capital stock from \$100,000 to \$250,000.

Oslo, Minn. — The large cold storage warehouse at this place was entirely destroyed by fire, with a loss of \$25,000.

Camden, N. J. — The storage house of the American Ice Company was destroyed by fire on April 13, with a loss of \$20,000.

Beaumont, Tex. — The San Antonio Brewing Association of San Antonio, contemplate establishing a cold storage warehouse at this place.

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Charlotte, N. C. — Yarborough & Bellinger have awarded contract for the erection of their ice plant. The structure will be 75 x 110 feet, and cost around \$10,000.

San Antonio, Tex. — A number of capitalists of this city propose the organizing of a company for the purpose of establishing a large ice plant, costing around \$100,000.

Sheboygan, Wis. — Work on the construction of the large cold storage and cheese warehouse which the Cuddy Cheese Company is to erect will be commenced shortly.

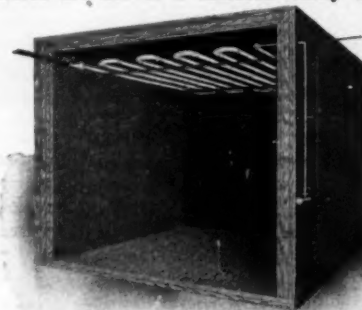
Pittsburg, Pa. — The directors of the Consolidated Ice Company have declared the regular quarterly dividend of 1½ per cent. on the preferred stock, payable April 20 to stock of record April 7.

New Orleans, La. — The Retailers' Ice and Cold Storage Company, Ltd., will erect a building for machinery, 25 x 120 feet. A frame structure will also be built, 30 x 126 feet, for ice tank.

Philadelphia, Pa. — The directors of the Philadelphia Warehousing & Cold Storage Company have declared a dividend of \$3 per share and an extra dividend of \$2 per share, payable May 1 to stock of record April 22.

REFRIGERATOR PIPING.

Six methods of piping refrigerator boxes are shown in the accompanying illustrations. Which of these is to be used, will depend entirely upon the nature of the user's business and other circumstances. If the goods stored are not of a character easily dam-



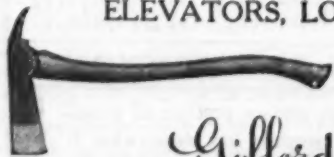
PLAN NO. 1.

aged by moisture, the room can be piped on the ceiling, as shown in plan 1. Otherwise the room is piped on the sides, as in plans 2 or 3. It is suggested, however, that the piping be placed in a loft, as in 4, 5 and 6, the lofts forming drip-catch pans under the coils.

In plans 1, 2 and 4 either brine circulation or direct expansion of ammonia can be used, and these arrangements are adopted where the machine is run continuously, or when a rise of 8 or 10 degrees in temperature during a shutdown over night will not injure the goods stored.

In cases where a uniform temperature is desired and the machine is not to be operated 24 hours per day, plans 3 or 5 for direct expansion, or plan 6 for brine circulation, is

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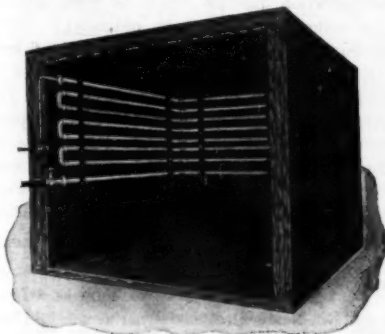
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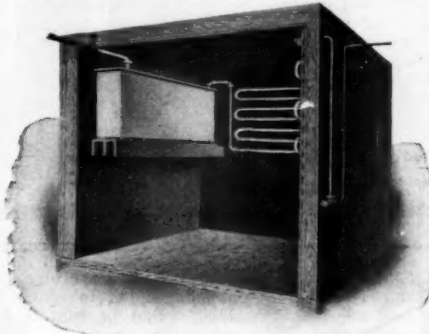
advised. Plan 3 is similar to plan 2 except that a rectangular tank, holding several hun-

cold to maintain a low temperature while the machine is shut down. The success of this



PLAN NO. 2.

dred pounds of brine, is placed on the side of the room. The ammonia circulates through the exposed coils first and then through the coils submerged in the brine. At the end of each daily run the brine is cooled down to zero or a little above, thus storing sufficient



PLAN NO. 3.

system depends upon the thorough insulation of the refrigerator walls.

In plan 5 the coils and tank are placed in a loft, the air circulating up a flue at the left, then across the brine tank through the coils and down again to the room through a

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Newark, 78 Chestnut St., F. W. Mean Livery Co.
Boston, 120 Milk St., Chas. P. Duffee.
Providence, 52 S. Water St., Rhode Island Warehouse Co.
Buffalo, Seneca St., Keystone Warehouse Co.
Pittsburgh, Duquesne Freight Station, Pennsylvania Transfer Co., Ltd.
Detroit, Riverside Storage & Carriage Co., Ltd.
Cleveland, Mercantile Bank Building, Cleveland Storage Co.
Cincinnati, The Burger Bros. Co.
Louisville, Louisville Public Warehouse Co.
Indianapolis, Central Transfer & Storage Co.
Chicago, 16 North Clark St., F. C. Schaeffer.
Milwaukee, 136 West Water St., Central Warehouse.
St. Louis, 20 So. Main St., Geo. T. Matthews & Co.
Kansas City, Kemper Bldg., O. A. Brown.
Baltimore, Henry Bower Chem. Mfg. Co.
Washington, 20th and D Sts., N. W., Littlefield, Alvord & Co.
Norfolk, Nottingham & Wrenn Co.
Savannah, Broughton and Montgomery Sts., Benton Transfer Co.
Atlanta, 50 East Alabama St., Morrow Transfer Co.
Birmingham, 1910 Morris Ave., Kates Transfer & Storage Co.
Jacksonville, Park Bldg., St. Elmo W. Acosta.
New Orleans, Magazine and Common Sts., Finlay, Dicks & Co., Ltd.
Liverpool, 19 South John St., Peter R. McQuade & Son.

BUSINESS CHANCES ON PAGE 48.

NO ICE CROP!

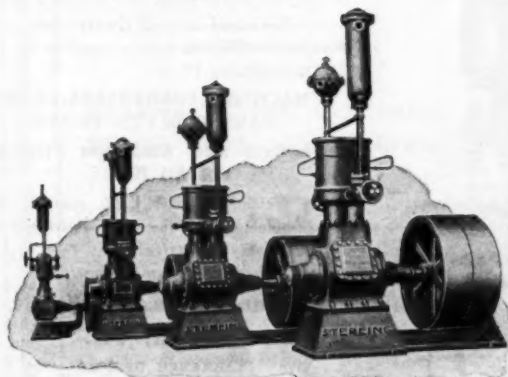
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We can place you in an INDEPENDENT POSITION regarding the ice proposition by installing a

"Sterling" Refrigerating Machine

Of course you want to save money. A good step in that direction is asking for our catalog "H."



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flue at the right. This gives a very dry atmosphere as well as low temperature.

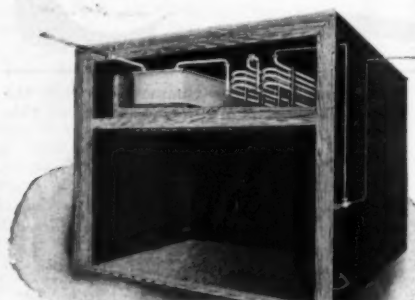
Plan 6 consists of coils and closed brine tank through which cold brine is circulated. It is especially adapted for department store

dry atmosphere. Continuous operation. Either brine or direct expansion.

Plan 5. For butcher's boxes, creameries, hotel storage rooms and small plants generally. For intermittent operation. Direct expansion only.



PLAN NO. 4.

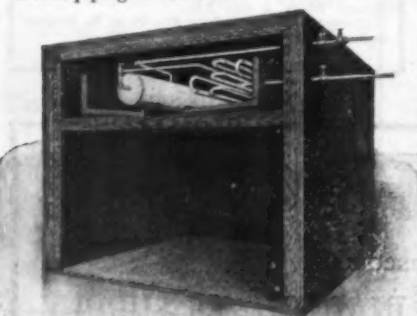


PLAN NO. 5.

work where the compressor, brine tank and all ammonia piping are compactly located in the basement, and the refrigerators are on the upper floors. The machine needs to be operated but from 5 to 14 hours daily, depending on conditions, and there is no ammonia piping in the boxes.

Plan 6. For installations wherever objection is made to ammonia piping in rooms, and where the machine cannot be run continuously.

The illustrations shown here are furnished through the courtesy of the Creamery Package Manufacturing Co., Chicago, Ill., manufacturers of all kinds of refrigerating and ice-making machinery.



PLAN NO. 6.

For convenience, the uses to which each plan of piping is especially adapted are given herewith:

Plan 1. For fish storage, ice storage rooms, also vestibules of cold storage rooms, breweries and any place where moisture does not damage. Either brine or direct expansion.

Plan 2. For large and small storage houses. Intended for continuous operation. Either brine or direct expansion.

Plan 3. For small storage rooms, in grocery houses, provision stores, etc. For intermittent operation. Direct expansion only.

Plan 4. For large and small boxes, hog chill rooms, cold storage rooms. Gives very

PACKINGHOUSE REFRIGERATION.

To successfully handle 300 hogs per day not less than a 25-ton refrigerating machine is necessary. Not only has this number of hogs to be chilled, but there are other rooms to be cooled—curing, storing, etc. Hence, everything considered, a 25-ton machine would not be any too large, even with good insulation and other conditions favorable.

According to one authority, one ton of refrigeration per 24 hours is necessary to the following number of animals: 15 to 22 hogs of 225 lbs. average; or 5 to 6 cattle of 700 lbs. average; or 50 to 55 calves of 80 lbs. average; or 50 to 65 sheep of 60 lbs. average. In such matters, however, it pays to obtain expert advice every time—only be sure it is expert advice. Not every man who claims he knows all about refrigeration does know really, and frequently costly blunders are made.

Look over the titles of text-books offered on The National Provisioner's special lists and see if there isn't something there you need. Special prices to our patrons on application to The National Provisioner, 116 Nassau street, New York City.

York Manufacturing Co. YORK, PA.

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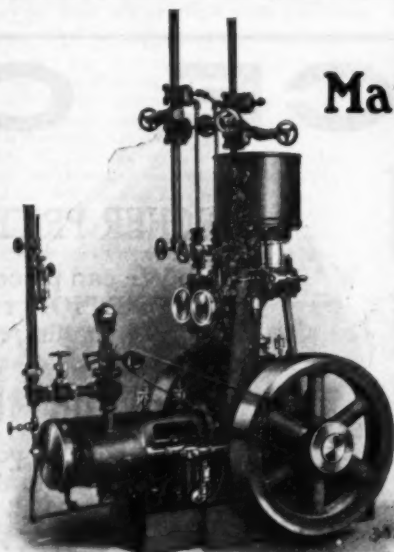
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard, which is quoted by the cwt. in its., pork and beef by the bbl. or tierce, and hogs by the cwt.

Increased Hog Receipts—Lower Markets— Unsettled Conditions—Restricted Cash Demands—Accumulating Stocks.

The hog products markets suffered for the week from tame conditions of business, accumulating stocks and from an increased hog supply at the packing points. The declines in prices have been of a decided order; there has been increasing apprehension of more unfavorable market situations.

Where farmers are sufficiently advanced with their spring farm work for opportunity of forwarding livestock supplies, advantage is taken of current prices for marketing hog and cattle supplies.

It had not been expected at the beginning of the month that the hog marketing would quicken before the early part of May; but the weather conditions for the usual spring farm work in some sections of the West have been unusually favorable, and it is further advanced than usual at this time of the season, by which ordinary marketing of held supplies has been in some degree permitted. The cattle receipts for the week show some increase; the hog marketing is of a significant order.

The prices of hogs are now barely $\frac{3}{4}$ c. per pound lower than they were at this time last year, and they are in strong contrast to the low trading basis for them of only a few weeks since.

The average weight of the hogs marketed is moderately above any than had been noted in several months before, although about 18 pounds less than for the supply received at this time last year. In the previous week

the average weight of the hog supply in Chicago was 218 pounds.

But the condition of the hogs arriving at the packing points strengthens the opinion that there is a considerable supply of the hogs to be marketed. The beginning of May, however, will note the increased hog supply probably more than an intermediate period; the farmers generally will by that time have finished their urgent farm work. It is expected that the May and June marketings of hogs will be hardly greater than it was in last year for the same time. The surplus hog marketing has been probably done earlier in the season from the pressure of high cost feedstuffs.

But if the hog marketing proves as large as expected it will be, ample offerings of products supplies will be conceded. The prospective conditions of business are not particularly encouraging. The short cattle supplies, however, should help in some degree the hog products markets situation.

The average loss of swine this season, shown by the government report as 5.2 per cent., is slightly more than it was in last year, yet slightly less than that of two years before. The average condition of the hogs as 95.3 per cent. is somewhat above the ten years average, although a trifle under that of the previous year. It is conceded by trade sources generally that the cattle supplies to be marketed for the season are of materially less volume than those of the previous year.

The demands for supplies of hog products from the European markets have been for the week of a tame order. The home distributions of both meats and lard have been

less than needed for a comfortable feeling concerning their prices.

The European markets seem to be in poorer shape this week than in the previous week. Our home markets are retarded in buying by the changed course of several markets to weakness and by the conservative temper of distributors for demands against wants upon them by the consumers.

Some products allied to hog products markets in Europe are kept up from supply positions, notably some fats that could be used for edible as well as for soap making purposes; but as small supplies of these products only hold market values for them the sentiment of trading is not fully expressed by their prices. The hog products, on the other hand, are in plentiful supply everywhere, and are therefore in position to feel effects of ordinary hog supplies and the slack conditions of general business.

The stocks of the hog products at the Western packing points are beginning to grow again. They are already of large order of meats, although not particularly so of lard. There are steady consignments to Europe where there is already a full supply of both lard and meats. Better demands will have to prevail in Europe for confidence concerning prices for the products.

The easier hog products markets for the week influenced some May liquidation. When the May option is fully liquidated there may be more regularity to the market situations.

The offerings of supplies from packers' hands enlarged for the week at the yielding prices. New speculation was of a slack order. There was some changing of contracts

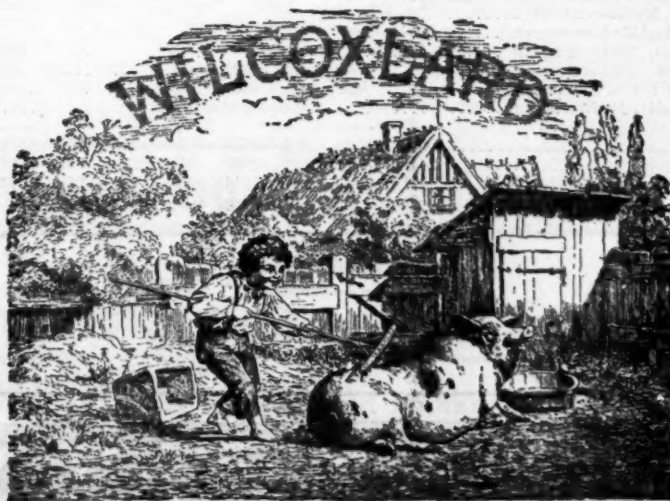
THE W. J. WILCOX

LARD AND REFINING COMPANY

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OFFICES: 27 Beaver Street

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PURE
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LARD



to late months. General desire to unload the near delivery was noted.

Most important home demands for meat supplies came from the South and Southwest. The movement in lard on home account was nearly up to its average volume. The compounds were necessarily maintained in price to the recent advance of 7½c. per pound, for car lots on account of the high cost of oleo stearine, at 11½c., and the firm holding of prices of cottonseed oil. The general home consumption of fats is hardly as large as it was at this time last year.

It is admitted that the general production of hog meats and lard is somewhat greater for the season thus far than it was in the previous year, and the consumption less than then, although the export movements, part in the way of consignments, exceed those of the previous year. It remains a question of general trade conditions, or sufficient improvement in them for absorption of surplus supplies.

It seems unlikely that for the remainder of the season, through to the fall packing period, that the productions of hog meats and lard will be larger than they were for the corresponding time in the previous year.

The tallow markets of England are barely sustained for the week. The London sale was reported as unchanged. The tallow and grease markets of this country are supported to the firm trading basis of the previous week, but are quieter. For crude cotton seed the refiners are paying relatively higher prices than can be made for the refined in New York, in order to anticipate needs for the refined and to get the usual control of the crude oil supplies at the close of the producing season. The export demand for

the cottonseed oil is at a standstill. The high prices of cottonseed oil favor the pure lard market, especially with the firm cost of other raw materials for the make of the compounds.

The compound makers find demands, however, for supplies of their products about up to the mark expected, considering the general trade conditions of the country. It is quite likely that the compounds are holding their own in the ratio of demands for fats.

In New York the export trading in pork is at fairly firm prices, but moderate. Sales of 200 bbls. mess at \$15@15.75; 350 bbls. short clear at \$16@16.75; 75 bbls. family at \$16.50. Western steam lard was sold early in the week at \$8.60, afterwards quoted at \$8.40@8.45. City steam lard was taken up close to its offerings; quoted \$8.12½. Compound quoted 7½c. for car lots. In city meats there is diminished trading in pickled bellies; the late advance in prices sustained; loose 12 lbs. ave., pickled bellies quoted at 9½c., 10 lbs. ave., at 9½c.; 14 lbs. ave., at 9c.

BEEF.—Strong market at the late advanced prices, on account of moderate supplies, strong European markets and steady demands. City extra India mess, tes. \$25; barreled, mess at \$13@13.50; packet, \$14@14.50; family, \$16@16.50.

Exports from the Atlantic ports: Last week, 3,392 bbls. pork (3,655 bbls. last year); 14,001,479 lbs. meats (7,658,466 lbs. last year); 11,462,097 lbs. lard (11,108,380 lbs. last year). From November 1, 81,918 bbls. pork (86,460 bbls. last year); 277,858,123 lbs. meats (245,596,440 lbs. last year); 352,018,972 lbs. lard (314,163,366 lbs. last year).

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, April 11, 1908, were as follows, according to H. M. Schwarzschild's report:

Steamer and Destination.	Cake.	Cottonseed Oil.	Bacon and Cheese.	Hams.	Tallow.	Beef.	Pork.	Tea.	Lard.	Pkgs.
Georgie, Liverpool			3453	853	510	251	745	3602		
ILucania, Liverpool			1051	1037			10	100	850	
Carmania, Liverpool			97	740			35		3145	
*Mesaba, London			902				119	225	5270	
Oceanic, Southampton			141						775	
*St. Paul, Southampton			150	787			3	100	350	
*Columbia, Southampton	300	308	1029		240	50	469	800		
Toronto, Hull			1027	1510		35	113	1446	7641	
Patricia, Hamburg			15	575	260			405	3075	
Amerika, Hamburg					100					
Potsdam, Rotterdam	6797	135		430	160	25		740	3820	
Kroonland, Antwerp	7705	250		818	346		105	119	8693	
Kaiser Wil. der Grosse, Bremen.				10		15		150	800	
Barbarossa, Bremen					75	50	25	100	1875	
Louisiane, Havre, Bordeaux.		725		10				358	3315	
La Provence, Havre.									100	
Gallia, Marseilles		1199		47				167	425	
Duca d'Abruzzi, Mediterranean.		173		31				55	25	
Brasile, Mediterranean		65							262	
Germania, Mediterranean		2898		25					200	
Carpathia, Mediterranean					60				200	
Francesca, Mediterranean		500		130	830				95	350
Prinzess Irene, Mediterranean.		457		455	150					700
Re d'Italia, Mediterranean.				100	25					

Total	14502	6702	2625	11670	3074	1235	711	5474	46073	
Last week	24430	13291	1012	12669	817	1250	734	6556	63495	
Same time in 1907.	28712		1258	7248	2168	1765	928	6449	39985	

1.—100 pkgs. butter. *Cargo estimated by steamship company.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York for the week ending Wednesday, April 15, 1908, were as follows:

Bacon.—Antwerp, Belgium, 162,689 lbs.; Amsterdam, Holland, 36,615 lbs.; Bordeaux, France, 20,330 lbs.; Bristol, England, 51,236 lbs.; Bremen, Germany, 4,817 lbs.; Cartagena, Spain, 51,466 lbs.; Emden, Germany

(Continued on page 43.)

EXPORTS OF PROVISIONS

Exports of hog products for week ending April 11, 1908, with comparative tables:

PORK, BARRELS.			
To—	Week April 11, 1908.	Week April 13, 1907.	From Nov. 1, 1907, to April 11, 1908.
United Kingdom..	832	1,061	19,745
Continent	85	617	8,535
So. & Cen. Am....	575	110	14,156
West Indies	1,715	1,231	29,270
Br. No. Am. Col.	160	36	9,518
Other countries ..	25	604
Totals	3,392	3,055	81,918

MEATS, POUNDS.			
United Kingdom ..	11,409,250	6,066,991	231,237,778
Continent	2,304,995	1,139,325	39,171,292
So. & Cen. Am....	78,500	209,050	2,601,250
West Indies	199,734	241,500	4,724,886
Br. No. Am. Col..	102,567
Other countries ..	9,000	1,000	20,350
Totals	14,001,479	7,658,466	277,858,123

LARD, POUNDS.			
United Kingdom ..	3,209,307	4,937,598	128,608,450
Continent	7,252,936	3,904,041	185,997,076
So. & Cen. Am....	471,140	2,178,525	12,576,077
West Indies	523,944	974,676	22,778,533
Br. No. Am. Col..	4,870	13,240	503,536
Other countries	1,255,300
Totals	11,462,097	11,168,380	352,018,972

RECAPITULATION OF WEEK'S EXPORTS.			
From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	2,454	5,650,050	3,795,650
Boston	491	4,349,100	1,212,030
Portland, Me.	1,978,675	371,250
Philadelphia	207,070	4,642,533
Mobile	70,300	70,800
New Orleans	397	64,825	463,540
Galveston	47,659	200,294
St. John, N. B.	1,033,800	100,000
Baltimore—No report.
Norfolk	595,000
Totals	3,392	14,001,479	11,462,097

COMPARATIVE SUMMARY OF EXPORTS.			
	From Nov. 1, 1907, to April 11, 1908.	From Nov. 1, 1906, to April 11, 1907.	Increase.
Pork, pounds	16,383,600	17,292,000
Meats, pounds	277,858,123	245,596,440	32,261,683
Lard, pounds	352,018,972	314,163,366	37,855,606

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per Ton.
Beef, per tierce.....	2/	3/	17c
Oil cake	10c	10/	11c
Bacon	10/	15/	17c
Lard, tierces.....	10/	15/	17c
Cheese	20/	25/	48c
Canned meats	10/	15/	17c
Butter	25/	30/	48c
Tallow	12/6	17/6	17c
Pork, per barrel	1/6	2/3	17c

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The London auction sale on Wednesday showed unchanged prices by two cables, and unchanged to 3d. higher prices by one cable. There were 1,400 casks offered, and half of it sold.

The markets over the country are strong from supply positions. There are demands at the West of sufficient force steadily to take up the productions. At our Eastern markets there is more caution in buying, although there is not a particularly excessive supply of any class of stock upon the Eastern markets.

The excitement over the early in the month Washington order to denature tallow is no way abated. But the feeling is more general that the officials want to get all the information they can before proceeding further with the denaturing business, and that it is not their intention to hurt the tallow trade, but only to find a denaturing agent that will make inedible tallow reach its proper use without making it obnoxious to the soap-making interests. It is quite likely that the Washington officials now well understand from representatives of the tallow trade, as several delegations have been at Washington this week, that the denaturing agents they had suggested for use would have proved demoralizing to the tallow interests of the country, and although they have not yet announced a new denaturing agent or any other method of protecting the consumers of the edible fat something new will probably at length come from Washington.

It is conceded that from statistical positions of the tallow the market for it is quite favorable for the selling interests. It is more a question of the tallow business being interfered with and confused by Department regulations, by which the supply position would have modified significance.

The tallow production shows a shrinkage possibly more than the smaller cattle supplies indicate, as with the radical advance in the prices of oleo stearine and the strong prices for oleo oil, the fat supplies are diverted in greater degree than ordinarily from a tallow production, and to the make of the stearine and oil.

There is not much export demand for the tallow, for the present; but the home soap-makers, those that are taking the risk of abated government regulations, think that with the general supply and allied fat markets situations, that the tallow markets look good for investment.

It is not claimed that the business in manufactured goods is up to the mark for the spring season of the year, but the belief is that trade affairs are likely to improve after the political convention in June.

The European markets are not better situated in their general commercial affairs than those in this country. But the English mar-

kets will have less Australian tallow than they had last year, and not more River Plate tallow than then. There would be more important foreign demands to this country for supplies with improving trade conditions.

There was a sale in New York of 100 hds. city, for export, at 5½c. The market is now 5½c., and 5½c. asked without new bidding. Weekly contract deliveries were made at 5½c.

New York city edible tallow has been sold at an advance of ½c. and up to 7c. for 100 tcs. on the small make.

New York city, tcs., special for export, is quoted at 6½c.

Country made tallow has been sold at 5¼@5½c., as to quality, for 100,000 lbs.

Recent sales in Chicago have been of prime packers, loose, at 5½c., and of fancy, nearly edible, at 6¼c., with ½@¼c. more money now asked.

OLEO STEARINE.—The market has been further excited, with substantial and steady gains in prices.

The reasons for the improvement in values are substantially those that have been noted in connection with the buoyancy of affairs for two or three weeks before. Shortened supplies from the poorer quality and fewer number of cattle marketed, in connection with government regulations that make careful use of the fat supplies, are the principal factors for firmness of prices. There is little disposition to bring forward the foreign stearine, on account of not only the large duty but because of the bother in keeping track of it for the rebate that would follow an export movement of manufactured products from the stearine. The lessened productions in this country, therefore, have to be depended upon essentially.

Some people think that the limit of high prices is nearly reached, as compound makers' wants are now fairly well, although not altogether, protected. But a good deal depends upon the course of the lard market with its effect upon trading in the compounds. Sales of 100,000 lbs. in New York at 11c.; 250,000 lbs. do. at 11½c.; 300,000 lbs. in Chicago at 11½c. Up to 12c. asked. Later, sales of 60,000 lbs. in New York at 11½c. Reports that Chicago has sold at 11¼c.

OLEO OIL.—Rotterdam wants freer quantities. It has a good sale for butterine. Prices are firmly held. Quotations: Rotterdam, 63@64 florins; New York, extra at 11c.; prime at 10c.

LARD STEARINE.—Lights wants of the lard refiners. Sales of 100 tcs. at 10c., and small sales, 10¼@10½c. Quoted at 10¼c. per lb.

COTTONSEED STEARINE.—Supplies are now quite moderate; prices are rather firmer. Quoted at 6½c. per lb. for double pressed.

GREASE.—Export buying interest is slow. Home wants are improved. Very little supply arriving from the West, where the market is stronger and more active than that in New York. Quotations: Yellow at 4¼@5c.; house, 4¾@4½c.; bone, 5@5½c.; brown, 4¾@4½c.; white, 5¼@6½c.

GREASE STEARINE.—Bids are scarce and under the quoted prices by about ¼c. Yellow, 5½@5½c. asked; white, 5¾@5½c. asked.

COCOANUT OIL.—Although the foreign markets are somewhat easier for the week, the spot parcels, as in moderate supply, in New York, are quite firmly held. Quotations: Cochin, spot, 8½c.; May arrivals, 8¼c.; May and June shipments, 7¼c.; Ceylon, spot, 6½@6¾c.; May arrival at 6½c.; May and June shipments, 6¼c.

PALM OIL.—Trading is limited to light quantities; prices are fairly steady. Prime red at 5½c. spot, and 5¼c. to arrive. Lagos at 5¼@6c.

CORN OIL.—Export interest is small. General trading is moderate. Prices are unsettled. Quoted, \$4.70@4.80 for car lots asked and bidding down to \$4.50@4.60.

LARD OIL.—Moderate trading in small lots at irregular prices. Prime quoted at 68@70c.

NEATSFOOT OIL.—Little buying interest and in small lots. Quotations: 20 cold test, 80@85c.; 30 test, 78c.; prime, 56@58c.

PRODUCE EXCHANGE NOTES.

The New York Produce Exchange was closed yesterday (Good Friday) and will be officially closed to-day (Saturday), although facilities are offered the grain trade in the way of obtaining statistics, etc.

Visitors: J. Eggert, Hamburg; F. R. Addie, Glasgow; Theo. Helmke, Bremen; E. Seymour Bell, London; T. L. Duff, Glasgow; Chas. May, London; J. A. Rankin, S. S. Allen, Chicago; W. K. Stannard, St. Louis; G. A. Breaux, Louisville, Ky.; E. Nathkemper, Indianapolis.

Memberships at \$250 bid and \$275 asked.

OLIVE OIL TRADE STIRRED.

A meeting of the members of the oil trade on the New York Produce Exchange will be held in the room of the Arbitration Committee of the Exchange, on Tuesday, April 21, at 1 p. m. to take action concerning recent decisions of the federal government relating to importations of olive oil. These rulings it is claimed have been due to activity on the part of California olive oil interests, and it is said interfere with the import business in olive oil.

Cocoanut Oil

Palm Oil

Palm Kernel Oil

Tallow

Grease

Caustic Soda

Olive Oil Foots

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Members American Meat Packers' Association.

SLAUGHTERING BY ELECTRICITY.

Professor Leduc, of Nantes, France, gave a public exhibition of his method for electrocuting animals at the public slaughterhouse of Nante recently. Professor Leduc employs a low tension current, alternated about 100 times a second, while he applies to the head and back of the animals. One of the professor's greatest hopes concerning the discovery is that it may be of use in a slaughterhouse. A horse weighing nearly eight hundred-weight was killed almost instantly by a current of 110 volts and 60 milliamperes. An ox, weighing two or three stone less, was killed quite as suddenly, with a current of 160 volts and 110 milliamperes; and a young calf with a current of 20 volts.

The demonstrations were made before a number of butchers and cattle dealers, who it is said followed them closely and discussed them intelligently; but as their opinion is not given it may be assumed they were not favorable to the new system.

STICK TO A GOOD IDEA.

Get acquainted with your horse before trading him off, he may be a good one. Ideas come to some people so rapidly that they cannot possibly take care of them unless they have a big staff of assistants. The writer knows one bright, brainy fellow who has ideas come to him this way, and almost every day he has a new one. He is kept poor by them, just because he starts in one to-day and trades it off for a better one tomorrow, and so on through the year. In the course of a single year he probably starts to make use of at least a dozen exceptionally good ideas, along with the more ordinary, any one of which would be a great success if worked out in a systematic manner. If he would just get one of these ideas so fastened in his brain as to prevent another one from gaining an entrance he would have been rich long ago, but the new one always looks the best, and as a result the old one, which is just beginning to get a trial, is neglected and dies of the neglect.

The man who only has one idea at a time and sticks so close to it that nothing can separate him from it, is more likely to make a success of life than the man who has a fine new idea every morning for breakfast and trades it off before supper without giving it a chance to succeed.

GIGANTIC FREEZING WORKS.

The Melbourne Glaciarium, or freezing works, at Melbourne, Australia, is being enlarged to a capacity for freezing 18,000 lambs per week. This will identify the works as one of the largest freezing works in the world. It is planned to have a tracking system direct from the freezing chambers to the river, where the frozen carcasses are placed on board lighters and loaded from thence to steamers.

Louisville Cotton Oil Co.

REFINERS OF COTTON OIL

ALSO FIRST, IF NOT ONLY

LICENSED AND BONDED

COTTON SEED OIL WAREHOUSE

IN UNITED STATES

Brings PRODUCERS, DEALERS and CONSUMERS a COTTON SEED OIL in easier touch with each other than ever before and at less cost than by any other method. It also enables the speculatively inclined capitalist to buy and sell Crude and Refined Cotton Seed Oil without Mill or Refinery, working on his own judgment entirely.

WRITE FOR FULL INFORMATION

SPECIAL BRANDS:

"LOUISVILLE"
Choice Butter Oil.
"IDEAL"

Prime Summer White.

"PROGRESS"
Extra Butter Oil.
"ROYAL"

Prime Summer Yellow.

"COTTOPALM"
Special Cooking Oil.

"PROGRESS"
Choice Cooking Oil.
"ACIDITY"

Summer White Soap Oil.

MADE ONLY BY

LOUISVILLE COTTON OIL CO., LOUISVILLE, KENTUCKY

CODES USED: { Private, Twentieth Century, A. B. C.
4th Edition Western Union and Lieber.

CABLE ADDRESS
"COTTONOIL," Louisville.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., April 16.—Crude oil 35c.
Meal \$23. Hulls \$5.50, f. o. b. mills.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., April 16.—Prime crude oil, 34c. Prime meal, \$22 to \$23, f. o. b. mills.
Hulls, \$7.50, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 16.—Oil market quiet; prime crude, 34½ to 35c. Prime meal, \$23.25 to \$23.50. Hulls dull, \$5.50 to \$5.75, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 16.—Crude oil barely steady at 34c. bid, 35c. asked. Meal unchanged, \$28, long ton, shipside. Cake lower, \$25.50, long ton, shipside. Hulls declining and light in demand.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, April 16.—Prime crude oil, 36c. Choice loose cake, \$26.50 to \$27, f. o. b. Galveston. Choice meal, \$28. Markets almost bare of cottonseed products and mills about all closed down.

Kansas City.

(Special Wire to The National Provisioner.)

Kansas City, Mo., April 16.—Cotton oil market strong; mills holding crude firmly at 35c., but demand is checked by the advance.

CABLE MARKETS

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, April 17.—Cottonseed oil market is somewhat strong, with prospects of increased demand. The butterine trading is good for the season of the year, and there are deficient supplies of oleo oil. Butter oil, 32½ florins; 31 florins for prime summer yellow; 28½ florins for off oil.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, April 17.—Cottonseed oil market

is more firmly held on account of higher values at producing points. Moderate stocks. Off oil at 58@58½ francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, April 17.—Cottonseed oil market well sustained at slightly improved prices. Slightly improved demand. Quoted at 59 francs for prime summer yellow and 66 @67 francs for winter oil.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, April 17.—Some interest in offerings from America on lessened home productions. Slightly increased needs for consumption. Off oil at 24s. 9d.; prime summer yellow, 25s. 6d.; butter oil at 27s.

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, April 17.—Cottonseed oil market is slightly better, in sympathy with other markets; quiet demand. Quote off oil at 49½@50 marks; prime summer yellow, 51 marks; white and butter oil, 55 marks.

OFFICIAL CALL FOR CONVENTION.

President L. A. Ransom, of the Inter State Cottonseed Crushers' Association, has issued his official call for the twelfth annual convention at Louisville, Ky., May 19, 20 and 21. He calls attention to the growth and magnitude of the industry and to the reputation of Louisville as a cottonseed products manufacturing center, and assures all who attend the convention that it will be decidedly worth their while to do so.

CONVENTIONS.

Inter-State Cottonseed Crushers' Association, Louisville, Ky., May 19, 20 and 21. Write Secretary Robert Gibson, Dallas, Tex., for information.

Oil Mill Superintendents' Association of the United States, Galveston, Tex., June 4, 5 and 6. Write President C. N. Thatcher, Wills Point, Texas, for information.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Oil Mill Superintendents' Association of the United States, the Texas Cottonseed Crushers' Association, the South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association

Light Variations in Prices—Firm Undertone—Moderate Supply—Demand From Compound Makers—Dull Foreign Trading—Higher Crude Oil Prices.

Whatever market variations the refined oil has shown, as occasionally of a slack tendency, the undertone has been distinctly favorable to holding interests.

The cost of crude oil would warrant still higher prices for the refined in New York. The slow export demand for the refined prevents all that should be had out of the market for it from indicated favorable developments.

It has not required much, or general, bidding to recover tone for the refined oil. One or two prominent interests in bidding find fewer sellers than they found in the previous week.

There was naturally some desire on the part of a few "longs" to take profits at the recent bulge in prices for the refined in New York. We do not consider that the "long" interest is nearly as large as some of the traders expect it is for the July option, and believe it is very moderate for the May option. There is some "short" interest in the May option.

The poor point in connection with the refined oil market is the prospects of slack export business for the near future, or so long as lard and allied fat markets have discouraging developments. It could be said, however, that if there was material export demand the prices of refined would be higher at once. The very moderate supplies would enter as a more important factor than at present on any increase of buying interest.

The price of crude at the mills had gone up to 34c. bid in the Southeast, with 35c. asked. It was impossible to buy in the Southwest under 35c., where 34½c. has been bid. At this writing crude is slightly easier, with small lots offered in the Southeast at 34c., and 33½c. bid, and in the Valley 34c. bid and 34½c. asked.

The Western compound makers have been figuring over a few offerings of the crude, and the refiners, some of them, want all they can get of it as against old sales of refined, or as they may have confidence of higher future market for the refined. The independent mills feel that as their holdings are down to a very moderate quantity, probably not to equal more than 50,000 to 60,000 barrels, that they will take the chances of prices. There has been not more than about 30 tanks crude sold for the week and at 33½@34½c.

The expected demand from the Eastern fisheries upon the supply offerings of refined in New York has not, as yet, materialized. One invoice was taken out of the New York market for the fisheries, but it was of a quantity that had been carried over and, therefore, did not represent new business.

We observe that the Eastern handlers of Menhaden are about getting together to fix prices on the new pack. Shortly thereafter should come important buying interest thence upon the New York market for the cottonseed oil.

The holdings of the cottonseed oil by the compound makers at the West are less than usual for this time of the season. There should be more important demands from the

compound makers at some time in the season. Some inquiry prevails from the compound makers at 40c. loose in Chicago for bleaching grade.

It is not believed that the soapmakers, as a whole, have all the cottonseed oil they will need through to the new crop season.

Foreign demands for supplies of the cotton oil are likely to be of more importance than at present, more particularly for the edible grades.

It is the probability of requirements of the cottonseed oil for consumption and export before the new crop season, with the consideration of the materially diminished production for the season, that confident opinions of the market prevail. Nevertheless, there should be better lard markets and conditions of general business than appears probable there will be for all that could be had out of the cottonseed oil market from its supply basis, however favorable the general conclusion would be that the cottonseed oil is well situated for at least strong prices.

If there was the ordinary business in cottonseed oil even now its market prices would be jumping, instead of varying, as at present, within a narrow range.

There are some edible grades of the cotton oil as showing scant supplies, and as wanted in small lots, that are bringing outside prices for the season, notably the white and butter qualities. A little more of a demand from Rotterdam or from some of the north of Europe markets, and which is probable at a more advanced period of the season, would make market conditions from supplies of a more sensitive order.

The
American
Cotton
Oil Co.



27 BEAVER STREET,
NEW YORK CITY

Cable Address:
"AMCOTOIL," New York.

**Cottonseed
Products.**

OIL, LINTERS,
CAKE, ASHES,
MEAL, HULLS.

**GOLD MEDALS
AWARDED**

Chicago, 1893.
San Francisco, 1894.
Atlanta, 1895.
Paris, 1900. Buffalo, 1901.
Charleston, S. C., 1902.
St. Louis, 1904.



If you have any doubts about the advantages of buying cottonseed oils from us, a trial order will banish them.

It is easier for us to prove to you that there ARE advantages, by FILLING AN ORDER, than by writing volumes of arguments.

Let us demonstrate to you in service what we have been telling you in print.

Let us do it the next time you are in the market for cottonseed oils.

The benefit will be mutual.

Our facilities for production, and for prompt and efficient service, are the best possible.

We have been making cottonseed oils for over a quarter of a century, and our business is one of the largest in the world.

Our products, under the following brands, are kept in stock, in large quantities, in twenty-one cities all over the globe:

"SNOWFLAKE"—Choice Summer White Oil

"ECLIPSE"—Choice Butter Oil

"STANDARD"—Extra Butter Oil

"DELMONICO"—Choice Summer Yellow Oil

"APEX"—Prime Summer Yellow Oil

"NONPAREIL"—Choice Winter Yellow

"WHITE DAISY"—Prime Summer White Oil

"EXCELSIOR"—Summer White Soap Oil

(Our "SNOWFLAKE" is unequalled for cooking purposes)

ASK FOR PRICES

KENTUCKY REFINING CO.,
LOUISVILLE, KY., U. S. A.

The European markets are dragging just now. It is well understood that the European markets are carrying much less than their ordinary holding volume of cottonseed oil supplies as well as of some of the competing oils, more especially the class of productions that could be used for edible purposes.

The soapmakers of Europe are better situated in the way of supplies than the makers of food products, although not holding as much of a supply as in most seasons at this time. There is probably quite as much of a linseed supply for use of soapmakers in Europe as was had last season. Conditions of business in it are quite as good as then on account of the narrower supplies than then of some other soap oils. The tallow supplies of Europe will be likely somewhat less for the season than in the season before, chiefly through a falling off in the importations from Australia.

The London auction tallow sale on Wednesday was unchanged to 3d. higher.

The situation of the lard market for the week has been against European demands for cottonseed oil, as it modifies buying interest in competing food products in the European markets.

The lard market has been affected to somewhat lower prices by forcing May liquidation. The bearish movement was favored by increased hog supplies.

It looks as if the time was past for marked bullish movements, or of more than a temporary order, in the lard market. The trading interest is likely to be more in securing the larger hog supplies due when the farmers are through with their spring farm work. The somewhat increased hog supplies for the week were made by an effort of the farmers to get the benefit of the recent advanced hog prices in sections where spring farm work was well advanced.

It seems to us that the supplies of the hog products in Europe and this country are most too large for firm market prices for them unless trade conditions and consumption improve in a very marked way.

The price of the compounds has been brought up to 7½¢ per pound by the cost of cottonseed oil and oleo stearine, and it is closer than usual the price of pure lard. But the trading in the compounds holds along to its usual volume. Indeed, there have been quite large sales of the compounds for deliveries from this along for several weeks.

It is well understood that the price of oleo stearine has advanced steadily. It is now at 11½¢ bid. The falling off in the cattle supplies, and the government regulation concerning fat supplies for food purposes, occasion the buoyancy for the stearine product.

On Saturday (11th) steadiness; quiet trading; prime yellow, April, 42¼¢@43¢; May, 42½¢@42¾¢; June, 42½¢@43¼¢; July, 42½¢@42¾¢; sales 200 bbls., 42½¢; September, 43¢@43¼¢; October, 39½¢@40¾¢.

Sales the day before had been 1,100 bbls. prime yellow, May, 42½¢@42¾¢; 1,800 bbls. July, 42¢@42¾¢; 900 bbls. September, 43¼¢@43½¢; 200 bbls. April, 42¢.

On Monday, dullness; rather easy; in part ¼¢ lower; sales 100 bbls. prime yellow, May, 42½¢, closed 42¢@42½¢; 100 bbls. June, 42½¢, closed 42¼¢@42¾¢; 500 bbls. July, 42½¢, closed 42¼¢@42½¢; 400 bbls. September,

ber, 43¢@43¼¢, closed 42¾¢@43¢; July closed 42¼¢@42½¢; good off yellow, April, 40½¢@41½¢; off yellow, 40¢@41¢.

On Tuesday, strong and fractionally higher prices; sales 100 bbls. prime yellow, April, 42¢, closed 41¾¢@42¢; 300 bbls. May, 42½¢@42¾¢, closed 42½¢@42¾¢; 100 bbls. June, 42½¢, closed 42½¢@42¾¢; 1,300 bbls. July, 42¼¢@42½¢, closed 42¼¢@42½¢; 700 bbls. September, 43¢, closed 43¢@43¼¢; October closed 39½¢@40½¢; 100 bbls. good off yellow, 40¾¢, closed 41¢@41½¢.

On Wednesday an advance of about ¼¢; firmness; sales 300 bbls. prime yellow, May, 42½¢@42¾¢, closed 42¾¢@43¢; 100 bbls. June, 42½¢, closed 42½¢@43¢; 900 bbls. July, 42½¢@42¾¢, closed 42½¢@42¾¢; 300 bbls. September, 43¢@43¼¢, closed 43¼¢@43½¢; April, 41¼¢@42¼¢.

On Thursday a further advance of about ¼¢@½¢; sales 100 bbls. prime yellow, April, 42½¢, closed 42½¢@43¢; 600 bbls. July, 42¾¢, closed 42¾¢@43¢; 500 bbls. September, 43¼¢@43½¢, closed 43¼¢@43½¢; May and June, closed 42¾¢@43¢; October, 40½¢@41½¢; good off yellow, April, 41¢@42¢; off yellow, 40¢@42¢; winter yellow, April, 44¼¢@45½¢; summer white, 44¼¢@46¢.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, April 16.—Since our last market letter the market has recovered ¾¢ to 1¢ per gallon. The market on the whole is very dull and narrow, with very little trading, but it is surprising to note how few sellers there are at each quarter cent advance. This also seems to be the case in crude, only scattered sales being made under 35¢. Europe is still out of it and daily cancelling contracts for prime summer yellow and off oil. On the other hand choice oils are in good demand. Market for prime summer yellow closed to-day as follows: April, 42½¢ bid, 43¢ asked; May, 42¾¢ bid, 43¢ asked; June, 42¾¢ bid, 43¢ asked; July, 42¾¢ bid, 43¢ asked; September, 43¼¢ bid, 43½¢ asked; October, 40½¢ bid, 41½¢ asked. We further quote: Prime winter yellow cottonseed oil, 45½¢; prime summer white cottonseed oil, 45½¢.

CRUSHERS' MEETING AT LOUISVILLE.

Preparations for the annual convention of the Inter-State Cottonseed Crushers' Association at Louisville, Ky., on May 19, 20 and 21, are progressing rapidly, and the indications point to a big convention and a big time. Kentucky and Louisville are noted for their hospitality, and with such leaders as Colonel Caffrey, Mr. McKee and the other Louisville hosts, nothing will be lacking in the way of entertainment. The customary railroad rates have been made and a number of special trains will be run.

Southern Markets by special wire and European Markets by special cable will be found on page 28.

The Procter & Gamble Co.

Refiners of All Grades of

COTTONSEED OIL

Aurora, Prime Summer Yellow

Boreas, Prime Winter Yellow

Venus, Prime Summer White

Marigold Cooking Oil

Puritan Saled Oil

Jersey Butter Oil

Cable Address

Procter, Cincinnati, U. S. A.

Office, CINCINNATI, O.

Refinery, IVORYDALE, O.

ASPEGREN & CO.

Produce Exchange
NEW YORK CITY
EXPORTERS BROKERS
**WE EXECUTE
ORDERS
TO BUY OR SELL**
Cotton Seed Oil
**ON THE N. Y.
PRODUCE
EXCHANGE FOR**

FUTURE DELIVERY

Write to us for particulars. Will wire you the daily closing prices upon request.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending April 15, 1908, and for the period since September 1, 1907, and for the same period of 1906-07, were as follows:

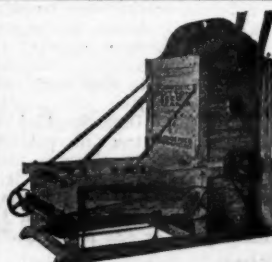
Port.	For Week.	Since Sept. 1, 1907.	Same Period 1906-07.
Bbls.	Bbls.	Bbls.	Bbls.
Aalesund, Norway	—	25	5
Aberdeen, Scotland	30	130	—
Abo, Russia	—	—	20
Acajutla, Salvador	11	17	71
Adelaide, Australia	—	—	9
Alexandria, Egypt	379	8,580	568
Algiers, Algeria	151	0,905	6,789
Algoa Bay, Cape Colony	—	55	468
Amapala, Honduras	—	—	8
Antigua, West Indies	—	36	393
Antofagasta, Chili	—	143	—
Antwerp, Belgium	—	5,208	2,235
Asuncion, Venezuela	—	7	20
Auckland, New Zealand	26	366	68
Asua, West Indies	—	—	299
Bahia, Brazil	—	93	—
Barbados, W. I.	—	1,034	900
Beirut, Syria	—	163	—
Belfast, Ireland	—	125	125
Berbice, Br. Guiana	—	—	84
Bergen, Norway	—	715	625
Bissao, Portuguese Guiana	—	5	13
Bombay, India	—	—	142
Bone, Algeria	—	1,050	675
Bordeaux, France	675	3,736	1,065
Braila, Roumania	—	75	100
Bremen, Germany	—	924	349
Bremerhaven, Germany	—	50	15
Bridgetown, W. I.	—	—	24
Bristol, England	35	135	75
Buenos Ayres, Argentine Rep.	705	4,780	1,215
Bucharest, Roumania	—	80	—
Calbarien, Cuba	—	11	—
Callao, Peru	—	68	—
Calcutta, India	—	4	—
Cape Town, Cape Colony	—	1,360	1,302
Cardenas, Cuba	—	11	—
Cayenne, French Colony	—	293	309
Ceara, Brazil	—	—	6
Celba, Honduras	—	113	—
Christiania, Norway	—	2,135	525
Christiansand, Norway	—	175	75
Cienfuegos, Cuba	—	91	219
Ciudad Bolivar, Venezuela	—	189	44
Colon, Panama	23	749	617
Conakry, Africa	—	5	29
Constantinople, Turkey	130	6,103	—
Copenhagen, Denmark	—	951	275
Corinto, Nicaragua	8	81	192
Cork, Ireland	—	130	30
Cristobal, Panama	—	118	—
Curacao, Leeward Islands	—	24	14
Dakar, W. Africa	—	29	—
Danzig, Germany	—	1,275	2,133
Dedeagatch, Turkey	—	75	—
Delagoa Bay, East Africa	—	66	62
Demerara, British Guiana	80	1,560	1,275
Drontheim, Norway	—	125	150
Dublin, Ireland	—	600	1,540
Dundee, Scotland	—	100	—
Dunedin, New Zealand	—	—	37
Dunkirk, France	130	1,390	150
Flume, Austria	—	50	—
Fort de France, West Indies	—	321	977
Frederickshald, Norway	—	55	—
Fremantle, Australia	—	23	—
Galatz, Roumania	—	2,961	2,275
Genoa, Italy	—	9,818	11,250
Georgetown, British Guiana	—	252	195
Gibraltar, Spain	—	250	3,880
Glasgow, Scotland	500	11,973	2,798
Gonaves, Haiti	—	—	7
Gothenberg, Sweden	—	290	1,000
Granada, Spain	—	—	37
Granada, West Indies	—	51	—
Guadeloupe, West Indies	—	3,284	2,553

Guantanamo, Cuba	—	20	—	St. Kitts, West Indies	21	151	121
Guayaquil, Ecuador	—	—	14	St. Lucia, West Indies	—	83	—
Hamburg, Germany	—	8,679	2,361	St. Martin	191	191	—
Havana, Cuba	121	774	4,414	St. Thomas, West Indies	—	4	—
Harre, France	—	22,682	14,449	Salonica, Turkey	—	698	—
Helisingsfors, Finland	—	20	—	Samana, San Domingo	—	10	6
Hull, England	—	125	100	Sanchez, San Domingo	—	485	213
Inagua, West Indies	—	18	—	San Domingo City, San Dom. ..	138	1,679	1,534
Jamaica, West Indies	—	10	—	San Jose, Costa Rica	—	3	—
Kalmar, Sweden	—	55	—	Santiago, Cuba	40	181	1,073
Kingston, West Indies	43	1,990	1,633	Santos, Brazil	—	1,481	1,812
Koenigsberg, Germany	—	100	690	Savannillo, Colombia	—	4	—
Kustendji, Roumania	—	935	1,490	Sekondi, West Africa	—	20	10
Lagos, Portugal	—	10	—	Shanghai, China	—	—	14
La Guaira, Venezuela	—	306	75	Smyrna, Turkey	—	70	—
La Libertad, Salvador	—	—	39	Southampton, England	—	1,060	625
Leghorn, Italy	—	1,538	3,218	Stavanger, Norway	—	440	170
Leith, Scotland	—	125	—	Stettin, Germany	50	2,574	5,904
Liverpool, England	50	6,308	1,770	Stockholm, Sweden	—	274	80
London, England	195	9,343	5,454	Sydney, Australia	—	129	9
Maceio, Brazil	—	434	—	Talcahuana, Chili	—	—	202
Macoris, San Domingo	—	639	306	Tampico, Mexico	—	—	6
Madras, India	—	5	—	Tangier, Morocco	—	—	100
Malmo, Sweden	—	290	—	Tonsberg, Norway	—	225	—
Malta, Island of	73	2,221	1,067	Trieste, Austria	475	6,646	2,156
Manchester, England	—	1,428	3,350	Trinidad, Island of	—	453	182
Manzanillo, Cuba	—	20	—	Tunis, Algeria	—	—	350
Maraculbo, Venezuela	5	22	51	Valetta, Maltese Island	100	403	125
Marseilles, France	2,748	122,155	38,647	Valparaiso, Chile	—	968	2,894
Martinique, West Indies	—	1,237	991	Venice, Italy	350	10,107	12,071
Massawa, Arabia	19	151	57	Vera Cruz, Mexico	7	315	95
Matanzas, West Indies	—	5	583	Victoria, Brazil	—	10	—
Melbourne, Australia	—	460	38	Wellington, New Zealand	—	53	45
Messina, Sicily	—	47	—	Yokohama, Japan	5	103	38
Mexico, Mexico	—	—	6				
Montego Bay, West Indies	—	6	13				
Montevideo, Uruguay	433	2,650	2,552				
Nantes, France	—	100	—				
Naples, Italy	5	590	450				
Newcastle, England	—	250	40				
Nuevitas, Cuba	—	25	51				
Oran, Algeria	—	2,042	1,318				
Oruro, Brazil	—	—	42				
Panama, Panama	—	105	61				
Para, Brazil	—	77	10				
Paramaribo, Dutch Guiana ..	—	25	—				
Pernambuco, Brazil	—	—	1,983				
Philippville, Algeria	—	131	—				
Piraeus, Greece	—	20	—				
Pointe-a-Pitre, West Indies ..	—	—	40				
Port Antonio, Jamaica	—	56	21				
Port au Prince, West Indies ..	—	67	33				
Porto Cabello, Venezuela	—	—	5				
Port de Paix, Haiti	—	—	6				
Port Elizabeth, Cape Colony ..	—	55	—				
Port Limon, Costa Rica	—	186	154				
Port Maria, Jamaica	—	—	12				
Port Natal, Cape Colony	—	901	39				
Port of Spain, West Indies	—	—	4				
Port Said, Egypt	—	132	75				
Progreso, Mexico	—	273	5				
Puerto Plata, San Domingo ..	—	1,955	132				
Ravenna, Italy	—	1,500	—				
Riga, Russia	—	—	7				
Rio Grande do Sul, Brazil	—	70	—				
Rio Janeiro, Brazil	253	5,590	3,454				
Rosario, Argentine Republic ..	48	382	110				
Rotterdam, Holland	—	35,832	22,767				
St. Croix, West Indies	—	5	35				
St. Johns, N. F.	51	125	—				

Totals 8,333 344,352 195,337

From New Orleans.

Antwerp, Belgium	230	6,940	9,411
Belfast, Ireland	305	3,285	315
Bluefields, Nicaragua	—	—	200
Bordeaux, France	—	—	775
Bremen, Germany	—	1,875	5,665
Bristol, England	—	—	525
Christiania, Norway	—	—	600
Colon, Panama	—	5	512
Copenhagen, Denmark	—	9,350	4,025
Dublin, Ireland	—	290	295
Dunkirk, France	—	—	350
Genoa, Italy	—	3,735	752
Glasgow, Scotland	—	1,350	2,250
Hamburg, Germany	—	28,155	16,872
Havana, Cuba	—	2,610	1,568
Harre, France	—	2,909	10,071
Hull, England	—	—	135
Liverpool, England	—	18,283	13,607
London, England	—	10,830	13,425
Manchester, England	—	1,530	999
Marseilles, France	—	12,315	20,175
Newcastle, England	—	200	—
Port Barrios, Central America ..	—	—	131
Rotterdam, Holland	—	63,500	76,101
Swansea, Wales	—	—	50
Tampico, Mexico	—	463	—
Trieste, Austria	—	450	50
Venice, Italy	—	100	100
Vera Cruz, Mexico	—	1,293	179
Totals	535	169,658	179,133



SCIENTIFIC COTTON-SEED CLEANER

This machine receives the seed from the Hand Reel and removes all material destructive to Linter Saws, such as Sand, Pebbles, Coal, Metal, etc. Built in sizes from 40 to 100 tons capacity a day.

WE ALSO MANUFACTURE

SCIENTIFIC Disc Hullers, Meal Mills, Hull Beating Separators, Cake Breakers and Double Shakers.

The Foss Mfg. Co., Springfield, Ohio

Send Now for Free Catalogues

ESTABLISHED 1878

From Galveston.

Antwerp, Belgium	750	100
Bremen, Germany	—	400
Glenfeggo, Cuba	—	100
Glasgow, Scotland	900	800
Hamburg, Germany	1,000	7,116
Havana, Cuba	—	486
Liverpool, England	—	1,000
London, England	1,020	500
Marseilles, France	1,100	—
Reval, Russia	—	400
Rotterdam, Holland	15,786	45,063
Tampico, Mexico	—	100
Vera Cruz, Mexico	6,627	6,700
Totals	26,943	63,275

From Baltimore.

Antwerp, Belgium	300	420
Bremen, Germany	300	—
Bremerhaven, Germany	100	—
Copenhagen, Denmark	100	150
Glasgow, Scotland	275	150
Hamburg, Germany	575	3,140
Havre, France	1,750	800
Liverpool, England	100	900
Rotterdam, Holland	3,050	4,795
Stockholm, Sweden	—	50
Totals	7,110	9,005

From Philadelphia.

Christiania, Norway	—	73
Copenhagen, Denmark	300	475
Hamburg, Germany	750	612
Liverpool, England	51	—
Totals	1,081	1,162

From Savannah.

Aalesund, Norway	27	—
Antwerp, Belgium	—	53
Barcelona, Spain	—	120
Bergen, Norway	208	—
Bremen, Germany	108	0,405
Christiania, Norway	2,321	—
Christiansand, Norway	104	—
Copenhagen, Denmark	206	—
Drontheim, Norway	108	—
Genoa, Italy	735	213
Gothenburg, Sweden	1,271	4,565
Hamburg, Germany	3,742	3,259
Havre, France	5,078	1,929
Kalmar, Sweden	59	—
Liverpool, England	525	—
Malmö, Sweden	29,275	39,019
Rotterdam, Holland	253	—
Stavanger, Norway	107	—
Stockholm, Sweden	163	—
Tonsberg, Norway	258	106
Trieste, Austria	—	—
Totals	45,019	58,968

From Newport News.

Hamburg, Germany	—	300
Liverpool, England	100	3,060
London, England	—	50
Rotterdam, Holland	137	200
Totals	237	3,646

From All Other Ports.

Canada	137	13,039	14,423
Glasgow Scotland	—	—	300
Hamburg, Germany	—	—	200
Totals	137	13,039	14,923

Recapitulation.

From New York	8,333	344,352	195,337
From New Orleans	535	169,658	179,158
From Galveston	—	26,943	63,275
From Baltimore	—	7,110	9,005
From Philadelphia	—	1,081	1,162
From Savannah	—	45,019	58,968
From Newport News	—	237	3,646
From all other ports	137	13,039	14,923
Totals	9,005	607,439	825,774

EXPORTS OF COTTONSEED PRODUCTS.

A study of the official records of American export trade shows last year to have been by far the heaviest in the value of our exports of cottonseed products. It also shows what progress cottonseed cake and meal exports have made in catching up with our oil shipments, and therein is a hint as to the possibilities of profit in the development of our export trade in cake and meal. Government figures showing the value of exports for the fiscal year ending June 30 are as follows for the past five years:

	Cottonseed oil.	Cottonseed oil cake and meal.
1903	\$14,211,244	\$12,732,497
1904	10,717,280	9,134,088
1905	15,125,802	13,897,178
1906	13,673,370	13,073,100
1907	17,074,403	17,062,594

COTTONSEED PRODUCTS MARKETS IN GERMANY

By A. G. Perkins, Special Agent Bureau of Manufactures.

Hamburg, Germany, March 18.—While cottonseed meal is recognized by the most eminent chemists as the best feed for cattle, on account of its high proteid and fat contents, yet it by no means enjoys a monopoly, as it not only has all other oil cakes and oil meals to compete with, but many other feed stuffs, both domestic and foreign, and it is always a question of price with the feeders. For instance, when other feedstuffs are relatively lower in price, based on the feed units, the consumption of cottonseed meal falls off. Owing to the unfavorable weather throughout this section during last season a large portion of the grain raised in Germany proved to be of inferior quality, and as this could not be sold at good prices many feeders are giving it to their stock instead of buying other feeds. In some sections many cattle are being killed for beef on account of the high price of all feeding stuffs.

One of the greatest objections feeders have to cottonseed meal is the presence of lint; the next is hulls. They all prefer "bolted" meal on this account, and seem willing to pay the difference in price whenever they buy cottonseed meal. In former years several of the Hamburg dealers bolted all the cottonseed meal they imported until the American mills installed bolting machines. What the German feeders want is a bright yellow meal, containing 55 per cent. of proteid and fat combined, finely ground, and almost entirely free from lint and hulls. No allowance is made for any excess of proteid and fat over the amount guaranteed, but usually a margin of 1 or 2 per cent. deficiency is allowed without rejection. It is stated that some mills often ship meal containing 58 and even 60 per cent. of proteid and fat.

Standard Brands and Conditions of Cargoes.

One of the best methods of securing a foothold in this market for cottonseed meal is for manufacturers to establish a standard brand, give it a name, and always keep the product up to the standard. A few of the American mills have already done this, and it is said that they can always get from 25 to 37½ cents per ton more than others for the same grade. Meal should, of course, be put up in good sound bags, preferably new, and well sewed and distinctly marked. American manufacturers should bear in mind that every shipment is an advertisement either for or against their goods, according to the condition on delivery to consumer. They should follow their goods beyond their mill doors, as they are the heaviest losers in the end by the abuses that have crept into the business, and must necessarily be the gainers when these abuses are corrected.

The steamship Ilderton arrived from Galveston several days ago with a cargo of about 40,000 bags of cottonseed meal, and has been discharging into lighters in the open river. The condition of the meal on arrival was good, though some bags noticed by the writer were badly sewed, and the meal was spilling out. The stowing, however, was bad, and the different marks were considerably mixed, as parts of several marks were seen stowed in three different parts of the ship. This caused an unnecessary delay and expense, as all hands had to stop work until the lighter could be shifted and another lighter brought alongside. On account of this indiscriminate stowing of the different lots, and incorrect or incomplete stowage plans furnished by the American stevedores, it is nearly always necessary for every receiver to have a lighter alongside the ship on the first day of discharging, or else pay a double lighterage fee.

I counted twenty-seven lighters around this ship at one time, and was told that frequently as many as forty were waiting for

goods. These lighters are free for a certain number of days, according to capacity. For instance, a lighter of 50 tons capacity is free for one day, and between 50 and 100 tons is free for two days, and so on, one day more for each 50 tons capacity. When lighters are detained alongside steamer beyond the free days allowed by law, a demurrage is charged of 15 marks (\$3.57) per day for a lighter of 100 tons capacity, and 3 marks (71.4 cents) per day more for each 50 tons additional capacity. I saw one lighter waiting for 100 bales of cotton; it had been alongside six days and had received only 48 bales, or 20 the first day, 6 the second, 1 the third, 8 the fourth, 11 the fifth, and none the sixth day. All this is an expense which the German buyers have to figure on, and it seems altogether unnecessary. One firm of receiving agents here is so interested in this matter that they are going to send a representative to America during the coming season to see if some remedy for this poor stowing can not be found.

Use of Hooks and Weighing and Sampling.

In the hold of this ship, after noting all the faults of American origin, I saw the laborers using large steel hooks, larger than the ordinary cotton hook, and often tearing the bags. The attention of the first mate was called to this, who ordered them to put the hooks away, but no attention was paid to his order. It was also noticed that the spilled meal, instead of being picked up as the cargo was being unloaded and each receiver getting his share, was allowed to accumulate and gradually find its way to the bottom of the hold. Receivers who were diligent could, of course, get their share of this meal, but those who had gotten their barges loaded and away would hardly care to wait until the cargo was discharged.

It is stated that it is the custom that weighing and sampling is done in the presence of representatives of both buyer and seller, but it was noticed particularly that the weighing was often done by one man who called out to another, who was under shelter. In one case the weighing was done by the tallyman of the ship, who called out to the others. The attention of one of the brokers was called to this, and he must have had his receiver rectify this, for the next day two men could be seen at all the scales. One of the head men of a receiving firm said that frequently one man will do the weighing and only call on the other when there is a shortage, and in very cold weather they frequently take turns about at the scales. The bags are discharged and weighed with a double rope sling, six 75-kilo bags or ten 100-pound bags at a time.

Sampling is about as loosely done as is the weighing. Only in two instances did I see sampling done by two men, and in one of these cases samples from two marks were put into the same bag. As an evidence of the careless methods in vogue thirty-six men—skippers, weighers, tallymen and quay foremen—were convicted recently of stealing and disposing of stolen goods from the cargoes of ships discharging here. This had been going on for some time before they were arrested, and according to the books of the firm disposing of the stolen goods their receipts from October, 1906, to May, 1907, were 40,000 marks (\$9,520) and disbursements 30,000 marks (\$7,140). The price usually charged by this firm for linseed and cottonseed meal was about \$1.43 per sack.

Trade in Linters.

The best grades of linters, of which very little has been coming to this market in the past two seasons, are used for making low-grade cloth, wadding, blankets and absorbent cotton, and the lower grades for paper stock, gun-cotton and celluloid. There is considerable complaint about the low grade of linters shipped from the United States during the last few seasons, so much so that

(Concluded on page 35.)

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—It is expected that the cattle receipts will show some increase next week, following Easter. The packers claim that a large falling off in the slaughter has caused the higher values ruling for hides. Native steers are firm, with some late sales noted at higher rates, as previously reported. The packers generally ask 11c. for April salting, with last transactions in these on a 10½c. basis. Texas steers are also strong. One of the packers declined to sell further ahead on all heavy Texas alone at 12½c., which was realized on Ft. Worth, Kansas City and St. Louis take-off, running late March and early April. Back salting February and March all-weight hides last sold at 11¾c., 10¾c. and 9¾c., respectively, for the three weights, but for later salting packers ask higher prices. No sales can be reported of butt brands or Colorados, but the market continues strong on all descriptions of heavy branded stock. Previous asking prices for April hides were 10¼@10½c. for butts and 10½@10¾c. for sides. One of the big packers sold 3,000 branded cows at 9c., and these hides were previously offered on that basis. Total recent sales of light native cows at 9c. were about 8,000 hides and 2,000 heavy weights sold at 9¼c. January heavy cows sold as formerly reported at 9½c., and that price is asked for April salting, with April light weights held at 9¼c. The prospective smaller offerings of light native cows this year on account of packers tanning for their own accounts is having an effect on country hides. However, ample supplies of leather are looked for, which will be held at fairly strong prices. More inquiry is reported for native bulls and 8¾@9c. is quoted for these, while branded bulls are firmer with 7¾@8c. quoted for these.

COUNTRY HIDES.—The firmer tendency previously noted is borne out by a sale of 2 cars of buffs at 7½c., which registers an advance of ¼c. in these. Previous to this sale here transactions were noted in points north of Chicago on this basis. The undertone of the market is steady to firm. Tanners are disposed to await further improvement in

leather conditions before operating freely and trade generally continues inactive. Heavy cows are being quoted firm in consequence of the strong packer hide market and are quoted at 7½@7¾c., according to percentage of seconds. No sales are noted of these nor of heavy steers, with receipts small of the latter named variety. The range for heavy steers continues at 7¼@8¼c., according to lots. Extremes formerly sold at 7½c., but owing to buffs having brought that price dealers are prone to ask 7¾c. for these. Receipts of heavy bulls are running small and dealers continue to talk the firm range of 7@7¼c. selected for these.

HORSE HIDES.—Country hides are dull at \$3.25 asked.

CALFSKINS.—Best Chicago city skins continue to be held at 13c., but regular lots of outside city calf are not quotable over 12½c. despite a recent sale of extra quality stock in bundle condition reported previously at a higher figure. Country calfskins are being quoted at 12c. for regular good lots. Deacons continue in demand at 95c. and 75c.

SHEEPSKINS.—The Cudahy Packing Company sold 4,000 wool lambskins at 95c. Chicago prime lambs are being held at \$1.05, with bids at under this figure declined. Shearings are held at 35c. The pullers operate slowly in the country market. Sales of green butcher pelts are effected at a range of 75c. @ \$1, quality governing the selling figure. The average price for regular lots is around 90c. Country shearings are quoted at 20c., and new lambs at 25c. Dry pelts last sold at 11c. per lb.

New York.

DRY HIDES.—Common varieties rule steady in price, with small offerings and little pressure to sell. One lot of 1,800 recently arrived Maracaibos sold on the unchanged basis of 16½c. Circulars from Antwerp list River Plate stocks there on the 1st inst. at 47,900, comprising 6,300 Saladero ox, 13,400 Matadero ox, 8,300 Saladero cow, 16,500 Matadero cow and 2,800 Frigorific ox.

CITY PACKER HIDES.—Packers are firm holders here, but as yet no sales of April native or branded steers have occurred. Natives are held at 10½c.

COUNTRY HIDES AND CALFSKINS.—The dealers continue to ask about 7c. flat for straight carlots of cows, but find the demand slow from tanners, who are figuring that Chicago buffs at 7½c. selected are cheaper relatively. One peddling lot of mixed hides sold at 6¼c. flat, but most lots of less than carload quantities of mixed hides sell at 6½c., with some held at 6¾c. flat. There is a scarcity of country bulls, and dealers talk very firmly on these in con-

sequence, some even talking close to the price of cow hides. Calfskins are quiet. Some parties are very bearish on New York city skins and claim that they do not believe 5 to 7's would bring over \$1.20. Quotations to-day would be about \$1.25, \$1.55 and \$1.75. One lot of 600 New York State country skins is reported secured at 92½c., \$1.22½, and \$1.42½ flat, while most dealers are refusing to offer under \$1.05, \$1.35 and \$1.55, selected basis.

European Markets.

There is a wide range in offering prices, but as a rule lots offered at very low rates are of skins equal in value. Quality usually governs the selling price. There is an offering reported in Boston of Courland slaughter calf, headless, of 190 lbs. average, at 37½c. laid down there, and lands at 31½c. for May and June shipment. On the other hand, some reputable importers state that offerings for earlier than middle of June shipment can hardly be full dry skins. Prime summer dried full trim slaughter Courland calf is quoted here up to 42@43c. landed terms. This means for fully guaranteed stock. There are, however, offerings in New York for earlier shipment at a lower price than the Boston offering noted above. Sales are reported recently in Boston of Perm (Russian) skins, 2¼@2½ lbs. average, to the extent of 50,000 skins, at 34c. laid down there for April, May and June shipment.

Boston.

There have been a good many Southern hides exported to Europe in a quiet way. Most of the shipments have been made direct from New Orleans and not from New York or Boston. Some Southern country hides running 60 per cent. grubby are being offered from New Orleans at 5¼c. flat, f. o. b. steamer there. Good desirable Southern hides are held here at 6@6½c.

OPPOSE DENATURANTS FOR FATS.

(Concluded from page 15.)

2.83 per cent. unsaponifiable, which would render the most carefully made red oil unfit for European shipments for contracts now existing.

To carry out denaturing of non-edible fats with kerosene would cripple America's export trade in red oil and hurt the entire fat industry of this country to an extent beyond calculation.

Creosote oil would affect both the red oil and the glycerine, whereas the coloring matter of Sudan III. would permeate the oil and stearic acid, and very likely the glycerine would also carry a tinge of the color with it, which would be a difficult thing to get rid of by distillation, especially in the manufacture of C. P. glycerine.

We have just had a telephone conversation with one of the nearby packers, who informs us that they have notice from the Government that the denaturing of fats will be taken up on May 1. We very much hope that the Government will not compel us to buy a ½ per cent. of inert and objectionable material for our raw materials. The ½ per cent. of kerosene oil added to the fat would be a dead loss to any soapmaker or candlemaker. This percentage looks small. However, in the volume of the business done in this country it would represent a great loss.

Yours respectfully,

THE CELINA STEARIC ACID CO.,
August J. Speiler, President.

SALT!

There are many grades but only one RETSOF; it has been the standard for twenty years.

Hides salted with Retsof usually command a premium, for they come up plump and clean.

We can supply any quantity from our numerous distributing points.

INTERNATIONAL SALT CO.

SCRANTON, PA.

or

CHICAGO

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

Chicago Section

Evaporate your tank water—why don't you?

The Board of Trade shut up shop on Good Friday.

Eight new members were elected on Tuesday by the Board of Trade.

The baseball bug has arrived; broke out of the smokehouse last Tuesday.

Aside from other devilment, there's 20 gallons of alcohol in a ton of garbage.

The only thing "plain" about Uncle Joe is his frontpiece. Some one wisely said "Rah for the 'plain' people!"

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, April 11, averaged 8.94 cents per pound.

"There's a difference between dignity and decency. Much of the dignity is down at Joliet in stripes these days," says the Pessimist.

South Water street is to be done up in colors, with a white enamel background. Heretofore it was principally chicken feathers and fleas.

This merry widow bizness is becoming nearly as rank as did the affinity fad a while or two back. The merry widow is the whole thing now.

J. M. Wanner, the old-time packinghouse expert, is now associated with Charles Herendeen in the packers' and butchers' supply business.

Hogs did not come in this past week as expected, and prices didn't boom, either. The packers stayed out and hogs took a tumble in consequence.

Hogs averaged 212 lbs. last week, again 24 lbs. lighter than the same period a year ago, and 8 lbs. lighter than the same period in the past nine years.

The local Y. M. C. A. fund was enriched \$25,000 during the week by J. Ogden Armour. Now it's up to some real bright guy to say: "Oh, well, he'll get it back in the price of meat!"

The fourth floor of Hatley Bros.' Cold Storage Company's warehouse "A" and the fourth floor of their warehouse "B" have been declared regular by the Board of Trade for the storage of provisions.

W. P. ANDERSON & CO.

Commission Merchants

GRAINS AND PROVISIONS

W. P. Anderson, President. W. L. Gregson, Vice-President.
W. S. Booth, Secretary.

Members Chicago Board of Trade. Correspondence Solicited
Ground Floor, 12 Sherman St., CHICAGO, ILL.

"Look out for waste and shrinkage," says a trade adviser. "Buy at the bottom and put out product which by its quality will justify top figures. Crowd 'em, crowd 'em all the time! Then keep on crowding!"

A prominent Iowa hog raiser says: "The hog crop is such that I have instructed my broker to buy lard on all material recessions, and I intend to buy until the market reaches where I am sure it is destined to go."

Extra fancy country-dressed calves (those pumpkin-huskers know enough to cop out the sweetbreads, too) are bringing ten cents on South Water street. Fancy turkeys, dressed, are selling at seventeen cents per pound.

Governor John A. Johnson, of Minnesota, was mixing with the meat men and others at the Grand Pacific during the week, but wouldn't say anything about the coming contention and very little about his budding boom.

John Inglis, the crop expert, says: "Kansas wheat is being raised on the bottle to save its life, but is making little growth, however." Crop conditions become more inexplicable with each succeeding year—that is why crop "experts" are necessary.

When a man advertises as a good man don't you believe it. There never was a good packinghouse man; but some are worse than others, a whole lot worse. Don't all write at once for that fertilizer man, or that manager or that superintendent, because you cannot all have HIM.

The Butter, Egg & Produce Commission Men's Exchange put one over on the Illinois Central Railroad the other day, forcing it to surrender to the demand that it pay for unloading cars, to become effective May 1, the day when a whole lot of other things become effective.

Congress recently authorized \$11,508,806 for agricultural purposes, and it is being bet as follows so far: \$10,000 to nothing against

the green bug, \$190,000 to nothing against the boll weevil in the Southern Handicap, and \$250,000 to nothing in the National stakes against the cattle tick.

The fire insurance committee of the American Meat Packers' Association met at the Grand Pacific Hotel on Monday. They were in session all day and evidently discussed interesting matters. James Allerdice, of Indianapolis; James W. Garneau, of St. Louis, and J. S. Agar, of Chicago, attended the conference.

All kinds of livestock seem to be finding an indifferent market. The shipping demand is light and local buyers are holding aloof, stating that there is an overplus of fresh meat good for quite a while. Speculators, especially in hogs, have been having a serious time this past week and country shippers are scared some, too.

Mr. Chas. Herendeen, the well-known packers' and butchers' supply man, mourns the death last week of his only daughter, Mrs. Geo. R. Collett. She was a resident of St. Louis, where she was very popular in society. Mr. Herendeen's large circle of friends tender their sympathy to him and his family in their hour of sorrow.

The Pacific Coast Borax Company has purchased a large tract of land and the immense warehouse which it occupies on Lumber street, between 22nd and 23rd streets, 225 feet on Lumber street and 367 feet on the south branch of the Chicago River. The amount paid has not been given out, but the land is valued at about \$125,000.

The President wants four new battleships. Surely "Kid" Castro has not made his bluff stick, Japan being out of the question. Just so long as it is necessary for policemen to carry clubs and revolvers, just so long is it as necessary to have an adequate army and navy. The world is far from being even half way civilized to date. T. R. is right. Let us be prepared—that is what the sky pilots preach, anyway.

R. H. TAIT

L. O. NORDMEYER

Tait-Nordmeyer Engineering Co., Refrigerating Engineers and Contractors

WRIGHT BUILDING
ST. LOUIS

Ice Plants, Cold Storage, Street Pipe Line

BREWRIES AND ABATTOIRS DESIGNED,
SUPERVISED AND CONTRACTED

Existing Plants Improved and Supervised

W. J. GIBSON & CO., 240 La Salle Street CHICAGO.

TALLOW, GREASE, STEARINE,
COTTON SEED OIL.

Blood, Tankage, Bones, Hoofs, Horns, Crack-
lings, Glue Stock and all Packing
House Products

Our Prices are Up to Date

S. J. WELLS

Commission Buyer of Live Hogs

189 Exchange Bldg., Union Stock Yards
CHICAGO

Refer to Live Stock Exchange National Bank.

FEDERAL MEAT INSPECTION.

(Continued from page 17.)

way of space and light. Here, as elsewhere, it seeks to accommodate its inspection to the business of the owner of the abattoir. Within reason it will require its men to work as long as his, to begin as early, and continue as late. The inspectors will work as fast as the improving appliances of the establishment permit or as its need demand and the Bureau will not require the proprietor to stop his work to send for the inspector or to wait while the inspector returns to his office and makes out an elaborate report—a procedure which is common in the inspection systems of some foreign countries. It requires only that notice be given of the hour that work is to begin, and its men will be on hand and ready to begin.

In short, the Bureau of Animal Industry also specializes in its inspection service and claims to be as modern and as up-to-date as the finely organized business it supervises. (Continued next week.)

COTTONSEED PRODUCTS IN GERMANY.

(Concluded from page 32.)

it is difficult to sell in any quantity without an arbitration—in fact, it is stated that several buyers have adopted the policy of arbitrating every purchase. What the German consumer wants is an even running lot, free from dirt, trash and bolls. The best grades are always salable at fair prices, but in selling mixed lots the price is always based more nearly on the value of the lowest sample than on the average of the lot. Several of the largest buyers in Germany have agents in America, who travel through the cotton belt during the crushing season buying their requirements, but if American manufacturers would grade their linters in even running lots it would soon be unnecessary for the Germans to go to this expense.

There is now a large stock of linters in Hamburg, estimated between 20,000 and 30,000 bales, the most of which are low grades. Recently a lot of 1,200 bales were put up at auction, but on account of the low bids only

400 bales were sold, and at prices ranging between 2 and 3 cents per pound. The following prices per 100 pounds have been quoted by one of the brokers here: Choice, \$5.70; "A," \$4.55; "B," \$3.05, and "C," \$2.25. Another firm quotes "good" at \$5.75, "middling" at \$4.15, "middling seconds" at \$3.55, and "ordinary" at \$3.

Brokerage and Contract Forms.

There are three or four associations of dealers and brokers in Hamburg. The Associated Dealers do not like to buy from brokers who sell to certain interior dealers, but it is said that the Brokers' Association, recently formed, has secured the exemption of several of the best interior buyers, and they are all working along harmoniously at this time.

A pro-forma contract for linters, from which will be seen the terms on which these goods are handled, is herewith reproduced. The usual commission charged by brokers is from 1 per cent. up.

CONTRACT NO.

Sod to through bales of cotton linters, up to 5 per cent. more or less at seller's option, fair average quality of the season's shipments at time and place of shipments, make of about as per type deposited with the cotton exchange in

Bill or bills of lading dated or shipment completed during per one or more steamers, direct or indirect, from to at the price of per 50 kilos free on board, including freight and insurance to with 6 per cent. allowance for tare.

Any shipment in partial execution of this contract to be considered as if made under a separate contract. Weight reduction at the rate of 100 American pounds equal to 45.35 kilos. Outturn of weight guaranteed within 1 per cent. In case of sea accident causing a deficiency, provisional invoice to be final. Reimbursement for buyer's account and risk by seller's draft or drafts at day's sight on against full set of bills of lading and certificate of insurance. Tenor of bills of lading to be in accordance with the custom of the port of shipment.

Freight reduction at the fixed rate of £1=20.50 marks, or \$1=4.20 marks.

Should any dispute arise, this contract not to be void, but buyers and sellers agree to have the same settled as customary by arbitration in It is understood and agreed that all linters are more or less irregularly packed and that therefore a shipment which averages in quality of equal market value with the type sample shall be considered a good tender.

This contract or copy of same must be submitted to arbitrators.

Cottonseed Oil and Oil-Producing Seeds.

The total imports of cottonseed oil into

Germany for the year 1907 were 52,770 metric tons, of which 43,218 tons came from the United States. These figures show a falling off since 1906 of 3,818 tons and 3,346 tons, respectively, and a decrease as compared with 1905 of 5,794 tons and 8,131 tons, respectively; thus it will be seen that the shipments from the United States show more than the total decrease since 1905. The causes of this are numerous, viz.: The relatively high price of American cottonseed oil, the duty on edible cottonseed oil (\$2.97½ per 220.4 pounds), the improved quality of English cottonseed oil, which is now being sold direct to the interior soap makers, whose 60 and 90 days' paper is accepted by the English exporter, and last, but not least, the German oil mills have been experimenting with cotton seed for the last few years and the imports of cotton seed have advanced from 12,334 tons in 1905 to 40,489 tons in 1907. A certain brand of neutral cottonseed oil, made only in the United States, is much liked, and the oil-mill people here are very anxious to learn the secret of making it. It is reported that a representative of a local oil mill will go to the United States soon with the view to buying American oil-mill machinery and visiting American oil mills.

The total imports into Germany of oil-producing seeds, etc., for 1907 were as follows: Rape seed, 156,737 metric tons; poppy seed, 36,268 metric tons; palm kernels, 168,407 metric tons; kopra, 49,785 metric tons; cottonseed, 40,489 metric tons; peanuts, 25,050 metric tons; sesame seed, 66,825 metric tons; linseed, 439,860 metric tons.

Other imports of feedstuffs for same period in metric tons were as follows: Dried distillers' grains, 88,058; brewers' grains and malt sprouts, 117,859; all oil cakes and meal, 713,776, and rice by-products, 159,341. Of the oil cake and meal, the United States furnished only 284,324 tons.

PERKINS' REPORT FROM BREMEN.

Special Agent Perkins also forwards a report on conditions in the cottonseed products trade at the port of Bremen, Germany. This report covers much the same ground as the report from Hamburg, and emphasizes many of the same points. Owing to its length, its publication is postponed until next week.

**VISCERA INSPECTION OF HOG CARCASSES.**

(Melvin on Meat Inspection, B. A. I. Circ. 125, U. S. Dept. of Agr.)

CHICAGO LIVE STOCK

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, April 6.....	20,868	1,162	38,516	18,389
Tuesday, April 7.....	2,266	6,008	10,508	12,917
Wednesday, April 8.....	14,751	2,586	23,718	14,238
Thursday, April 9.....	4,913	2,621	17,705	9,935
Friday, April 10.....	1,529	721	16,294	8,742
Saturday, April 11.....	249	9	7,941	102
Total last week.....	44,608	13,707	115,132	59,433
Previous week.....	59,978	12,053	129,288	61,920
Cor. week 1907.....	56,569	13,773	137,172	83,641
Cor. week 1906.....	45,305	11,295	90,459	90,089

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, April 6.....	7,890	106	13,612	6,657
Tuesday, April 7.....	2,933	129	3,943	5,638
Wednesday, April 8.....	6,916	74	7,826	3,915
Thursday, April 9.....	4,925	341	6,624	6,705
Friday, April 10.....	2,374	23	5,755	2,017
Saturday, April 11.....	480	8	4,392	249
Total last week.....	25,798	481	42,182	22,281
Previous week.....	30,836	240	57,130	25,193
Cor. week 1907.....	26,569	273	35,890	23,798
Cor. week 1906.....	21,735	442	27,002	23,685

CHICAGO TOTAL RECEIPTS LIVE STOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date	894,727	113,062	2,887,986	930,116
Year ago	905,750	106,358	2,278,450	1,158,511
Combined receipts of hogs at eleven points:				
Week ending April 11.....			400,000	
Week previous			429,000	
Year ago			432,000	
Two years ago			838,000	

Total to date	9,064,000			
Same period, 1907	7,222,000			

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City), as follows:

	Cattle.	Hogs.	Sheep.
Week April 11, 1908.....	110,300	296,300	128,300
Week ago	159,100	318,300	138,000
Year ago	148,700	345,500	176,200
Two years ago	128,700	255,100	178,100

Total, year to date.....	2,137,000	6,903,000	2,122,000
Same period, 1907.....	2,366,000	5,616,000	2,746,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending April 11:			
Armour & Co.....			16,600
Swift & Co.....			12,300
Anglo-American.....			4,700
Boyd-Lunham.....			3,200
H. Boore & Co.....			2,500
Continental P. Co.....			—
Hammond & Co.....			4,900
Morris & Co.....			5,800
Roberts & Oake.....			1,700
S. & S.....			11,500
Western Packing Co.....			6,500
Omaha Packing Co.....			7,100
Other packers.....			—
Total			76,800
Week ago			72,900
Year ago			105,000
Two years ago			61,600
Total for year to date			2,203,000
Same period, 1907			1,902,300

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week April 11, 1908.....	\$6.45	\$6.05	\$6.00	\$7.40
Previous week	5.60	6.08	6.25	7.70
Year ago	5.60	6.05	5.55	8.00
Two years ago	5.15	6.49	5.00	6.15
Three years ago	5.00	5.51	5.00	6.85

CATTLE.

Good to prime steers.....	\$6.75@7.25
Good to fair steers.....	5.75@6.50
Inferior to plain steers.....	5.00@5.65
Plain to fancy yearlings.....	5.50@7.10
Plain to fancy cows.....	5.25@6.25
Plain to fancy heifers.....	4.25@6.50
Fair to fancy feeders.....	4.00@5.25
Common to good stockers.....	2.50@4.00
Good cutting and beef cows.....	2.50@3.50
Canners.....	1.50@2.50
Common to choice bulls.....	2.75@4.75
Calves, common to fair.....	4.00@6.00
Calves, good to choice.....	6.00@6.75

HOGS.

Heavy packing sows, 250 lbs. and up.....	\$5.80@6.00
Mixed packers and barrows, 225 lbs. and up.....	6.00@6.12½
Choice to prime heavy shipping barrows.....	6.10@6.22½
Light barrow butchers, 200 lbs. and up.....	6.05@6.22½
Choice to light barrows and smooth sows, 150 to 200 lbs.....	6.05@6.17½
Rough sows and coarse stags, 300 to 400 lbs.....	3.25@5.00
Throw-outs, all weights.....	4.00@5.00
Pigs, 60 to 90 lbs.....	4.50@5.35
Pigs, 90 to 135 lbs.....	5.35@6.00

SHEEP.

Good to prime wethers.....	\$6.25@6.50
Fair to good wethers.....	5.25@6.25
Fair to prime ewes.....	5.75@6.25
Clipped wethers.....	5.25@6.25
Fair to good native lambs.....	5.75@7.50
Good to fancy native lambs.....	7.50@7.75
Fed lambs.....	6.25@7.35
Clipped lambs.....	6.25@7.45
Call lambs.....	4.50@6.00
Bucks and stags.....	3.50@6.00
Yearlings.....	6.50@7.00
Clipped yearlings.....	5.50@6.50
Breeding ewes.....	3.50@5.50

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, APRIL 11, 1908.

PORK—(Per bbl.)—				
	Open.	High.	Low.	Close.
May	\$13.40	\$13.47½	\$13.40	\$13.42½
July	13.70	13.80	13.70	13.75
September	14.00	14.10	14.00	14.05

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
May	8.40	8.42½	8.37½	8.37½
July	8.62½	8.62½	8.60	8.60
September	8.80	8.80	8.77½	8.77½

RIBS—(Boxed, 25c. more than loose)—				
	Open.	High.	Low.	Close.
May	7.20	7.25	7.20	7.20
July	7.40	7.50	7.45	7.45
September	7.70	7.75	7.70	7.70

MONDAY, APRIL 13, 1908.

PORK—(Per bbl.)—				
	Open.	High.	Low.	Close.
May	13.45	13.45	13.20	13.40
July	13.75	13.80	13.60	13.70
September	14.07½	14.10	13.92½	14.00

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
May	8.40	8.42½	8.45	8.47½
July	8.60	8.62½	8.65	8.67½
September	8.80	8.80	8.85	8.87½

RIBS—(Boxed, 25c. more than loose)—				
	Open.	High.	Low.	Close.
May	7.20	7.22½	7.12½	7.15
July	7.45	7.47½	7.37½	7.40
September	7.65	7.65	7.60	7.65

TUESDAY, APRIL 14, 1908.

PORK—(Per bbl.)—				
	Open.	High.	Low.	Close.
May	13.30	13.30	13.20	13.20
July	13.65	13.65	13.52½	13.52½
September	13.95	13.95	13.82½	13.85

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
May	8.22½	8.22½	8.17½	8.17½
July	8.45	8.47½	8.40	8.40
September	8.65	8.65	8.57½	8.57½

RIBS—(Boxed, 25c. more than loose)—				
	Open.	High.	Low.	Close.
May	7.12½	7.12½	7.07½	7.07½
July	7.35	7.37½	7.32½	7.32½
September	7.60	7.60	7.55	7.57½

WEDNESDAY, APRIL 15, 1908.

PORK—(Per bbl.)—				
	Open.	High.	Low.	Close.
May	13.50	13.50	12.90	12.90
July	13.45	13.50	13.20	13.22
September	13.70	13.77½	13.50	13.52½

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
May	8.15	8.15	8.02½	8.02½
July	8.37½	8.37½	8.20	8.22½
September	8.55	8.55	8.42½	8.42½

RIBS—(Boxed, 25c. more than loose)—				
	Open.	High.	Low.	Close.
May	7.02½	7.02½	6.85	6.87½
July	7.27½	7.27½	7.10	7.12½
September	7.55	7.55	7.35	7.37½

THURSDAY, APRIL 16, 1908.

PORK—(Per bbl.)—				
	Open.	High.	Low.	Close.
May	12.87	13.02	12.67	13.00
July	13.22	13.32	13.22	13.30

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
May	8.05	8.10	8.05	8.07
July	8.22	8.30	8.22	8.27

RIBS—(Boxed, 25c. more than loose)—				
	Open.	High.	Low.	Close.
May	6.87	6.90	6.87	6.90
July	7.12	7.20	7.10	7.15

FRIDAY, APRIL 17, 1908.

Holiday. No market.

CHICAGO PROVISION MARKET.

(Special Letter to The National Provisioner from C. D. Forsyth & Co.)

Chicago, April 15.—We quote to-day's market as follows: Green hams, 10@12 ave., 9½@9¾; 12@14 ave., 9¼@9½; 14@16 ave., 9¼@9½; 18@20 ave., 9¼@10; green picnic, 5@6 ave., 6½; 6@8 ave., 6¾; 8@10 ave., 6¾; 10@12 ave., 6; green N. Y. shoulders, 10@12 ave., none; 12@14 ave., none; green skinned ham, 16@18 ave., 10½; 18@20 ave., 10½; No. 1 S. P. hams, 8@10 ave., 10; 10@12 ave., 9½@9¾; 12@14 ave., 9¼; 14@16 ave., 9¼; 18@20 ave., 9½@9¾; No. 2 S. P. hams, 10@12 ave., 9; 12@14 ave., 8¾; 14@16 ave., 8¾; No. 1 S. P. skinned hams, 16@18 ave., 10½; 18@20 ave., 10½; 20@22 ave., 10½; 22@24 ave., 10; 24@26 ave., 9½@9¾; 26@28 ave., 9¼@9½; No. 1 S. P. picnics, 5@6 ave., 6½@6¾; 6@7 ave., 6½; 6@8 ave., 6¾; 8@10 ave., 6¾; 10@12 ave., 6; No. 1 S. P. N. Y. shoulders, 8@10 ave., 6¾; 10@12 ave., 6¾; 12@14 ave., 6¾; S. P. clear bellies, 6@8 ave., 11; 8@10 ave., 10¼@10½; 10@12 ave., 9@9¼.

Prices on S. P. meats are all loose, f. o. b., Chicago.

JUTE CLOTH—for pressing tankage and blood.

FINE BURLAPS—for canvassing hams and bacon.

BURLAPS and BAGS—for any purpose.

W. J. JOHNSTON, Manufacturer and Importer

182 Jackson Boulevard, Chicago

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roast.....	18	@20
Native Sirloin Steaks.....	18	@22
Native Porterhouse Steaks.....	22	@25
Native Pot Roasts.....	9	@12
Rib Roasts from light cattle.....	12½	@16
Beef Stew.....	8	@8
Boneless Corned Briskets, Native.....	12½	@12½
Corned Rumps, Native.....	12½	@12½
Corned Ribs.....	7	@7
Corned Flanks.....	6	@6
Round Steaks.....	14	@14
Round Roasts.....	12½	@12½
Shoulder Steaks.....	12½	@12½
Shoulder Roasts.....	11	@14
Shoulder Neck End, Trimmed.....	10	@10
Rolls Roast.....	12½	@14

Lamb.

Hind Quarters, Spring Lamb.....	\$2.00@2.50
Fore Quarters, Spring Lamb.....	1.50@2.00
Hind Quarters.....	20
Fore Quarters.....	15
Legs, fancy.....	20
Stew.....	12½
Shoulders.....	16
Chops, Ribs and Loin.....	25
Chops, Frenched.....	15

Mutton.

Legs.....	18
Stew.....	10
Shoulders.....	12½
Hind Quarters.....	18
Fore Quarters.....	14
Rib and Loin Chops.....	22

Pork.

Pork Loin.....	14
Pork Chops.....	15
Pork Shoulders.....	12½
Pork Tenders.....	28
Pork Butts.....	12½
Spare Ribs.....	10
Blades.....	7
Hocks.....	9
Pigs' Heads.....	6
Leaf Lard.....	11

Veal.

Hind Quarters.....	14
Fore Quarters.....	10
Legs.....	16
Breasts.....	8
Shoulders.....	10
Cutlets.....	20
Rib and Loin Chops.....	16

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.

Good native steers	10	@ 10 1/4
Native Steers, Medium	9	@ 9 1/2
Heifers, Good	9	@ 9 1/2
Cows	8	@ 9
Hind Quarters, Choice	12 1/2	@ 12 1/2
Fore Quarters, Choice	8 1/2	@ 8 1/2

Beef Cuts.

Steer Chucks	0	@ 9 1/2
Cow Chucks	8	@ 8
Boneless Chucks	7	@ 7
Medium Plates	5 1/2	@ 5 1/2
Steer Plates	6	@ 6
Cow Rounds	8 1/2	@ 8 1/2
Steer Rounds	9 1/2	@ 9 1/2
Cow Loins, Medium	14	@ 14
Steer Loins, Heavy	17	@ 17
Beef Tenderloins, No. 1	25	@ 25
Beef Tenderloins, No. 2	20	@ 20
Strip Loins	10	@ 10
Sirloin Butts	11 1/2	@ 11 1/2
Shoulder Clods	8 1/2	@ 8 1/2
Rolls	12	@ 12
Rump Butts	8 1/2	@ 8 1/2
Trimnings	6	@ 6
Shank	4 1/2	@ 4 1/2
Cow Ribs, Heavy	12	@ 12
Cow Ribs, Common, Light	8 1/2	@ 8 1/2
Steer Ribs, Light	15	@ 15
Steer Ribs, Heavy	12 1/2	@ 12 1/2
Loin Ends, steer-native	10 1/2	@ 10 1/2
Loin Ends, cow	10	@ 10
Hanging Tenderloins	5	@ 5
Flank Steak	0	@ 10
Hind Shanks	3 1/2	@ 3 1/2

Beef Offal.

Livers	4	@ 5 1/2
Hearts	4	@ 4
Tongues	12	@ 12
Sweetbreads	20	@ 20
Ox Tail, per lb.	6	@ 6
Fresh Tripe, plain	2 1/2	@ 2 1/2
Fresh Tripe, H. C.	4 1/2	@ 4 1/2
Brains	6	@ 6
Kidneys, each	6	@ 6

Veal.

Heavy Carcass Veal	8	@ 8
Light Carcass	9	@ 9
Good Carcass	11	@ 11
Good Saddles	13	@ 13
Medium Racks	9 1/2	@ 9 1/2
Good Racks	10	@ 10

Veal Offal.

Brains, each	6	@ 6
Sweetbreads	45	@ 45
Plucks	30	@ 30
Heads, each	10	@ 10

Lamb.

Medium Caul	14	@ 14
Good Caul	14 1/2	@ 14 1/2
Round Dressed Lambs	15 1/2	@ 15 1/2
Saddles Caul	15	@ 15
R. D. Lamb Saddles	17	@ 17
Caul Lamb Racks	13	@ 13
R. D. Lamb Racks	13 1/2	@ 13 1/2
Lamb Fries, per pair	10	@ 10
Lamb Tongues, each	3	@ 3
Lamb Kidneys, each	2	@ 2

Mutton.

Medium Sheep	12 1/2	@ 12 1/2
Good Sheep	13	@ 13
Medium Saddles	14	@ 14
Good Saddles	14 1/2	@ 14 1/2
Medium Racks	10	@ 10
Good Racks	10 1/2	@ 10 1/2
Mutton Legs	14	@ 14
Mutton Stew	9	@ 9
Mutton Loins	15	@ 15
Sheep Tongues, each	3	@ 3
Sheep Heads, each	7	@ 7

Fresh Pork, Etc.

Dressed Hogs	7 1/2	@ 8 1/4
Pork Loins	10 1/2	@ 10 1/2
Leaf Lard	8 1/2	@ 8 1/2
Tenderloins	23	@ 23
Spare Ribs	7 1/2	@ 7 1/2
Butts	9 1/2	@ 9 1/2
Hocks	5	@ 5
Trimnings	6 1/2	@ 6 1/2
Tails	4 1/2	@ 4 1/2
Smouts	3 1/2	@ 3 1/2
Pigs' Feet	2	@ 2
Pigs' Heads	4	@ 4
Blade Bones	5 1/2	@ 5 1/2
Cheek Meat	5	@ 5
Hog Plucks	4	@ 4
Neck Bones	2	@ 2
Skinned Shoulders	8 1/2	@ 8 1/2
Pork Hearts	3	@ 3
Pork Kidneys	3	@ 3
Pork Tongues	7	@ 7
Slip Bones	8 1/2	@ 8 1/2
Tail Bones	4	@ 4
Brains	6	@ 6
Backfat	7 1/2	@ 7 1/2
Hams	10	@ 10
Calas	7	@ 7
Bellies	10	@ 10
Shoulders	8 1/2	@ 8 1/2

SAUSAGE.

Columbia Cloth Bologna	7	@ 7
Bologna, larger, long, round and cloth	6 1/2	@ 6 1/2
Choice Bologna	7 1/2	@ 7 1/2
Viennas	8 1/2	@ 8 1/2

Frankfurters	8 1/2	@ 8 1/2
Blood, Liver and Headcheese	7	@ 7
Tongue	10	@ 10
White Tongue	10	@ 10
Mince Sausage	9 1/2	@ 9 1/2
Prepared Sausage	11	@ 11
New England Sausage	10 1/2	@ 10 1/2
Compressed Luncheon Sausage	9 1/2	@ 9 1/2
Special Compressed Ham	9 1/2	@ 9 1/2
Berliner Sausage	9	@ 9
Boneless Sausage	13 1/2	@ 13 1/2
Oxford Sausage	13	@ 13
Polish Sausage	8 1/2	@ 8 1/2
Garlic Sausage	8 1/2	@ 8 1/2
Smoked Sausage	8 1/2	@ 8 1/2
Farm Sausage	12 1/2	@ 12 1/2
Pork Sausage, bulk or link	9	@ 9
Pork Sausage, short link	9 1/2	@ 9 1/2
Special Prepared Sausage	9 1/2	@ 9 1/2
Boneless Pigs' Feet	7 1/2	@ 7 1/2
Hams, Bologna	8 1/2	@ 8 1/2

Summer Sausage.

Best Summer, H. C., Medium Dry	18 1/2	@ 18 1/2
German Salami, Medium Dry	17	@ 17
Holsteiner	12	@ 12
Mettwurst, New	12	@ 12
Farmer	13	@ 13
Italian Salami, New	20 1/2	@ 20 1/2
Monarque Cervelat	16 1/2	@ 16 1/2

Sausage in Oil.

Smoked Sausage, 1-50	4.50	
Smoked Sausage, 2-20	4.00	
Bologna, 1-50	4.00	
Bologna, 2-20	3.50	
Frankfurt, 1-50	4.50	
Frankfurt, 2-20	4.00	

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	7.75	
Pickled Plain Tripe, in 200-lb. barrels	5.00	
Pickled H. C. Tripe, in 200-lb. barrels	7.75	
Pickled Ox Lips, in 200-lb. barrels	11.50	
Pickled Pigs' Smouts, in 200-lb. barrels	14.00	
Lamb Tongue, Short Cut, barrels	32.00	

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	1.45	
2 lbs., 1 or 2 doz. to case	2.50	
4 lbs., 1 doz. to case	5.25	
6 lbs., 1 doz. to case	8.00	
14 lbs., 1/2 doz. to case	18.50	

EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	3.25	
2-oz. jars, 1 doz. in box	3.55	
4-oz. jars, 1 doz. in box	6.50	
8-oz. jars, 1/2 doz. in box	11.60	
16-oz. jars, 1/4 doz. in box	22.00	
2, 5 and 10-lb. tins	\$1.00 per lb. net	

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	14.25	@ 14.50
Plate Beef	13.50	@ 14.00
Prime Mess Beef	13.50	@ 13.50
Extra Mess Beef	11.75	@ 12.00
Beef Hams	23.50	@ 24.00
Rump Butts	14.00	@ 14.00
Mess Pork	14.25	@ 14.25
Clear Fat Backs	17.00	@ 17.00
Family Back Pork	17.50	@ 17.50
Bean Pork	13.00	@ 13.00

LARD.

Pure leaf, kettle rendered, per lb., tes.	10 1/2	@ 10 1/2
Pure lard	9 1/2	@ 9 1/2
Lard, substitutes, tes.	8	@ 8
Lard, compound	7 1/2	@ 7 1/2
Cooking oil, per gal., in barrels	50	@ 50
Barrels, 1/4c. over tierces; half barrels, 1/4c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1c. over tierces.		

BUTTERINE.

Nos. 1 to 6, natural color	12	@ 17
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DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)

Clear Bellies, 14@16 avg.	8 1/2	@ 8 1/2
Clear Bellies, 18@20 avg.	8 1/2	@ 8 1/2
Rib Bellies, 18@20 avg.	8 1/2	@ 8 1/2
Fat Backs, 12@14 avg.	7 1/2	@ 7 1/2
Regular Plates	6 1/2	@ 6 1/2
Short Clears	6	@ 6
Butts	8	@ 8
Bacon meats, 1/4c. to 1/2c. more.		

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	11 1/2	@ 11 1/2
Hams, 16 lbs., avg.	11 1/2	@ 11 1/2
Skinned Hams	11	@ 11
Calas, 4@6 lbs., avg.	7 1/2	@ 7 1/2
Calas, 6@12 lbs., avg.	7 1/2	@ 7 1/2
New York Shoulders, 6@12 lbs., avg.	9	@ 9
Breakfast Bacon, fancy	17 1/2	@ 17 1/2
Wide, 10@12 avg., and strip, 5@6 avg.	11 1/2	@ 11 1/2
Wide, 6@8 avg., and strip, 3@4 avg.	13	@ 13
English Bacon, wide, 12@14 avg.	11 1/2	@ 11 1/2
Rib Bacon, wide, 8@12, strip, 4@6 avg.	11 1/2	@ 11 1/2
Dried Beef Sets	16 1/2	@ 16 1/2
Dried Beef Insides	17 1/2	@ 17 1/2
Dried Beef Knuckles	17 1/2	@ 17 1/2
Dried Beef Outlets	15 1/2	@ 15 1/2
Regular Boiled Hams	15 1/2	@ 15 1/2
Smoked Hams	16 1/2	@ 16 1/2
Boiled Calas	12	@ 12
Cooked Loin Rolls	20	@ 20
Cooked Rolled Shoulders	12	@ 12

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	14	@ 14
Export Rounds	12	@ 12
Middles, per set	12	@ 12
Beef bungs, per piece	5	@ 5
Hog casings, as packed	25	@ 25
Hog casings, free of salt	24 1/2	@ 24 1/2
Hog middles, per set	9	@ 9
Hog bungs, export	13	@ 13
Hog bungs, large mediums	7 1/2	@ 7 1/2
Hog bungs, prime	6	@ 6
Hog bungs, narrow	2 1/2	@ 2 1/2
Imported wide sheep casings	85	@ 85
Imported medium wide sheep casings	80	@ 80
Imported medium sheep casings	70	@ 70
Beef weasands	5 1/2	@ 5 1/2
Beef bladders, medium	26	@ 26
Beef bladders, small, per doz.	23	@ 23
Hog stomachs, per piece	4	@ 4

FERTILIZERS.

Dried blood, per unit	2.40	@ 2.40
Hoof meal, per unit	2.25	@ 2.25
Concent. tankage, 15% per unit	2.00	@ 2.00
Ground tankage, 12%	2.05 and 10c.	@ 2.05 and 10c.
Ground tankage, 11% per unit	2.00 and 10c.	@ 2.00 and 10c.
Ground tankage, 10% per unit	2.00 and 10c.	@ 2.00 and 10c.
Ground tankage, 9 and 20%	1.95 and 10c.	@ 1.95 and 10c.
Ground tankage, 6 and 35%	15.00	@ 15.00
Ground raw bone, per ton	25.00	@ 25.00
Ground steam bone, per ton	17.50	@ 17.50
Unground tankage, per ton less than ground	50c.	@ 50c.

HORNS, HOOF AND BONES.

Horns, No. 1 65@70 lbs. average	250.00	
Hoofs, black, per ton	77.00	
Hoofs, striped, per ton	35.00	
Hoofs, white, per ton	65.00	
Flat shin bones, 38 to 47 lbs. ave. ton	52.50	
Round shin bones, 38 to 40 lbs. ave. ton	68.75	
Round shin bones, 50 to 52 lbs. ave. ton	77.50	
Long thigh bones, 90 to 95 lbs. ave. ton	100.00	
Jaws, skulls and knuckles, per ton	25.00	

LARDS.

Prime steam, cash	8.00	@ 8.00
Prime steam, loose	7.72 1/2	@ 7.72 1/2
Leaf	7 1/2	@ 7 1/2
Compound	7 1/2	@ 7 1/2

STEARINES.

Prime oleo	11 1/2	@ 11 1/2
Oleo No. 2	11	@ 11
Mutton	11	@ 11
Tallow	6 1/2	@ 6 1/2
Grease	5	@ 5

OILS.

Lard oil, extra, winter strained, tierces	65	@ 65
Extra No. 1 lard oil	58	@ 58
No. 1 lard oil	45	@ 45
No. 2 lard oil	41	@ 41
Oleo oil, extra	11	@ 11 1/2
Oleo oil, No. 2	10 1/2	@ 10 1/2
Oleo stock	8 1/2	@ 8 1/2
Neatsfoot oil, pure, bbls.	55	@ 55
Acidless tallow oil, bbls.	54	@ 54
Corn oil, loose	4	@ 4

TALLOW.

Edible	6 1/2	@ 6 1/2
Prime city	6 1/2	@ 6 1/2
Choice country	5 1/2	@ 5 1/2
Packers' prime	5 1/2	@ 5 1/2
Packers' No. 1	5 1/2	@ 5 1/2
Packers' No. 2	4 1/2	@ 4 1/2
Renderers' No. 1	5 1/2	@ 5 1/2

GREASES.

White, choice	5 1/2	@ 5 1/2
White, "A"	5 1/2	@ 5 1/2
White, "B"	4 1/2	@ 4 1/2
Bone	4 1/2	@ 4 1/2
House	4 1/2	@ 4 1/2
Yellow	4 1/2	@ 4 1/2
Brown	4 1/2	@ 4 1/2
Glue Stock	4 1/2	@ 4 1/2
Neatsfoot Stock	4 1/2	@ 4 1/2
Garbage Grease	4 1/2	@ 4 1/2

COTTONSEED OILS.

P. S. Y., loose	39 1/2	@ 41
P. S. Y., soap grade	39	@ 40
Soap, bbls., concn., 62@65% P. A.	2 1/2	@ 2 1/2
Soap Stock, bbls., reg. 50% P. A.	1.70	@ 1.75

COOPERAGE.

Ash pork barrels	90	@ 95
Oak pork barrels	1.00	@ 1.05
Lard tierces	1.50	@ 1.55

CURING MATERIALS.

Refined saltpeter	4 1/2
Boric acid, crystal to powdered	7
Borax	4 1/2
Sugar	5
White, clarified	
Plantation, granulated	
Yellow, clarified	
Salt	
Ashton, in bags, 225 lbs.	
English packing, in bags, 224 lbs.	
Indian, granulated, car lots, per ton.	
Michigan, medium, car lots, per ton.	
Casting salt, bbls., 280 lbs. 2x @ 3x.	

LIVE STOCK REVIEWS

CHICAGO

(Special Letter to The National Provisioner from the Globe Commission Co.)

Union Stock Yards, Chicago, April 15.

Those who have had cattle on the market this week have met with disappointment. We have been having light receipts for two weeks and sellers, as a rule, have been hoping for better markets from day to day, but the demand has been very limited and prices have been working lower since last Wednesday. On Thursday of last week trade showed some strength on the desirable grades, but after a few orders were filled the balance of the cattle sold no better than on Wednesday. This week's receipts so far show an increase of 1,000 head over the receipts for the first three days of last week, and with a diminished demand the market has been lower. Prices to-day are 15 to 30c. per cwt. below prices prevailing one week ago. The commoner grades, or cheap cattle, also those of good quality that are well finished, of desirable weights, have been selling the most freely, and do not show a decline of over 10 to 15c. per cwt. The heavy cattle show the most decline, especially those that are a little plain in quality, in some cases selling 30c. under last week's prices. Top prices this week are only 5c. per cwt. under top prices paid last week; still, that is no criterion of the trade, this week's market being the slowest and most unsatisfactory that we have had for many days. The export demand has been very dull, and this being the last week in the Lenten season, also a Jewish holiday week, has had a tendency to cut down the Eastern orders, and the choice to prime heavy cattle have been very hard to move owing to light shipping orders. Local packers have been rather free buyers for the light-weight cattle, those selling from \$5.75 to \$6.25, but in a great many cases have refused to look at the high priced cattle and would not bid on them, claiming that they were unable to sell the beef at the high prices prevailing. Sales on the cheaper grades do not show so very much change from a week ago, while the cattle selling from \$6.50 to \$7.25 have been very hard to sell and have met with the most decline.

We have been having a strong and active market for good to choice butcher cows and heifers, medium grades selling steady, canners and cutters slow and a drag on the market, common canners being almost unsalable. There has been a strong and active demand for both stockers and feeders this week, a good many country buyers on the market, also local order buyers having plenty of orders, and the stock of cattle on hand has been bought up at prices 10 to 15c. higher than prices prevailing last week. The bull market has been steady, with common light bulls selling very slowly and very hard to move. Receipts of veal calves have been very heavy this week, and prices are \$1.25 to \$1.50 per cwt. lower than the high points last week, bulk of the good to choice calves selling from \$5.25 to \$5.50, one load of fancy vealers selling to an outsider early on Tuesday at 6c., which is no criterion of the market, as packers bought their supplies not paying over \$5.50 for any.

We look for continued light receipts of cattle during the next sixty days, and with an improved demand for the beef, in our opinion, prices will react and bulk of the cattle will sell considerably higher after next week.

So far this week the receipts of hogs show an increase of about 4,000, the market has been slow and lower from day to day, and closing prices to-day are 20 to 30c. per cwt. below prices prevailing on last Wednesday. Light and medium weights are in the best demand, heavy hogs being neglected, and the range in prices between the light and medium weights and the heavys is growing wider from day to day, and we believe buyers will be paying a premium on the choice light before very long. Prices on the fresh

meats have advanced so sharply of late that it has lessened the consumptive demand, and with light shipping orders from the East and speculators staying out of the market, bulk of the hogs have fallen into the hands of the local packers, and to-day they are buying them at \$5.75 to \$5.85, bulk selling at those prices. Tops to-day for choice butchers \$5.90 against \$6.15 paid one week ago to-day. We look for fairly liberal receipts and not much change in the market during the next week.

The receipts of sheep and lambs have been moderate so far this week, demand about the same. Monday's market was active and strong, most of the stock selling 10 to 15c. higher, but yesterday trade was very dull, with light weight stock selling about steady; heavy, 10 to 20c. lower. To-day the market is at a standstill; scarcely anything sold up to 11 o'clock, and bids are 15 to 25c. lower. All the woolled stock coming are Colorado fed lambs, all the rest of the stock clipped. Woolled lambs are selling around \$7.50, with best clipped at 7c.; fairly good ones \$6.25 to \$6.50; fat clipped sheep selling around 6c. Fairly good yearlings \$6.25 to \$6.50. A few spring lambs coming selling from 9c. to 10c. a lb. Unless the mutton market improves in the East, cannot see anything in the near future to warrant much, if any, higher prices. Colorado has quite a few to market yet, and there are also a fair supply of second feeding sheep and lambs to come forward, also reports of a good spring lamb crop in the South, which will begin to come next month.

KANSAS CITY

(Special Wire to The National Provisioner.)

Stock Yards, Kansas City, April 17.

CATTLE.—Receipts this week, 26,900; last week, 29,900; same week last year, 43,200. The large proportion of receipts was fat steers, and the market on them was 15c. to 35c. lower. The greatest decline was on heavy weights and on plain half-fat steers. Tops, \$6.80; bulk of sales, \$6@6.60. Choice cows and heifers steady with medium grades 10@20c. lower; heifers, \$4.50@6.15; cows, \$3.75@5.50. Bulls, \$3.80@5.25. Veals were 25@50c. lower, with the best at \$5.75. Quarantines 10@20c. lower, at \$4.80@6.40. South Texas grassers of common quality at \$2.60@4.75. Stockers and feeders, 15@25c. higher, at \$3.75@5.60.

HOGS.—Receipts this week, 59,600; last week, 61,500; same week last year, 57,900. Liberal supplies aggravated the natural depression common during Easter week. Fancy butchers and heavy hogs are 40c. under April 1, and ragged lights are hard to move. Market steady to-day; top, \$5.65; bulk, \$5.45@5.60; pigs, \$4@4.50. Packers talk bearish, but sellers do not admit any big drop is probable, though less bullish than a week ago.

SHEEP.—Receipts this week, 30,700; last week, 28,400; same week last year, 31,100. Buyers showed more interest the first of the week, but relapsed into indifference under the influence of liberal supplies; 10@20c. lower. Lambs \$6.30@7.40; yearlings, \$6.50@7; wethers, \$5.80@6.50; ewes, \$5.25@6.10. Texas and Arizona offerings are scarce; wethers, \$4.50@5.75; goats, \$3.80@4.50.

HIDES are strong; green salted, 5½@7c.; bulls and stags, 3½@5c.; glue, 3c.; dry flint butcher, 11@13c.; dry salt, 8@10c.; dry glue, 6c.; dry sheep pelts, 10c.; green, 30c.@\$1.25 each.

Packers' purchases this week:

	Cattle.	Hogs.	Sheep.
Amer. D. B. & P. Co.	596	42	—
Armour	3,005	13,660	5,267
Cudahy	3,407	9,011	2,331
Fowler	715	—	2,311
Morris	2,071	7,417	2,982
Ruddy	461	—	—
S. & S.	3,207	12,795	3,600
Swift	2,550	10,485	4,727

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, April 14.

The cattle market has been for some little time far from satisfactory to the selling interests, the trade having been slow, while prices have been steadily working lower. Light and handy weight beefs which have been in moderate supply have held up better than other kinds, such cattle last week being practically steady with the previous week. This week, however, they have eased off, there being a decline for the first two days amounting to 10@15c. Heavy beefs, on the other hand, even those of the very best quality, closed last week 10@15c. lower. During the two days this week there has been a still further reaction of 15@20c., with the trade extremely slow. The fact that shippers and export buyers have been buying less freely than was the case a week or ten days ago accounts for heavy cattle having suffered so much decline. Cows and heifers commanded steady prices last week, but the heavy break in beef steers caused a decline the first two days this week of 15c. Good to choice beefs are quoted at \$6.25@6.75; fair to good, \$5.80@6.25; common to fair, \$4.90@5.80; good to choice cows and heifers, \$4.75@5.80; fair to good cows and heifers, \$3.75@4.75; common to fair cows and heifers, \$2@3.75.

The hog market has been very erratic during the last week or two, prices fluctuating back and forth at a rapid rate. Still, after all the changes from day to day, the market last week closed in practically the same notches as at the close of the previous week. With the opening of the present week it became apparent that the bears were in the ascendancy. Prices on Monday broke 5@10c., and a still further decline of 10c. was recorded on Tuesday, which break carries the market to the lowest point touched since March 28. The prices paid to-day ranged from \$5.50 to \$5.65, with about one-half of the sales at \$5.55. A week ago the hogs sold at \$5.77½@5.90, with the bulk at \$5.80@5.85.

The very high prices at which sheep and lambs were selling a week or ten days ago apparently excited Colorado feeders to such an extent that they loaded up thousands of their lambs and sent them forward to market. All the big feeding stations surrounding Chicago were filled full, while the Eastern market was crowded to the utmost. The result was what might have been expected—lower prices in the East which carried down the market at this point, causing a break last week of close to 50c. per hundred. As the supply continues very large the market this week, instead of reacting, has continued downward, showing an easing off in prices especially for the heavy woolled lambs. Lambs to-day are quoted at \$7.25@7.75 with light shorn yearlings at \$6.25@6.65, shorn wethers at \$6@6.25, and ewes at \$5.50@5.85.

ST. JOSEPH

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., April 14.

It is particularly notable at this time that the continued light marketing of all classes of livestock has failed to develop any strength in the market. In fact, the tendencies have been downward. In the matter of beef cattle, the receipts have been running sharply under a year ago and all classes of fat stock except the very best grades have been working lower in prices while the trade movement has been very slow and unsatisfactory. It is worthy of note, however, that this stagnation and lower tendency has not come about at a time when prices were below a profit making level as compared with the cost of feeds. Everything in the good fully fat line has been selling mostly steady and the decline in steers has been on grades that have been lacking fat and perhaps have been selling too close to the market for fully fat styles. There is nothing to alarm or discourage the producer in the situation, owing to the fact that prices are on a profit

making level and it is only a matter of time until there will be a much more active demand for fat cattle unless there is a big increase in receipts, which is not likely. In the butcher grades the best kinds are holding rather firm, while there is a natural tendency to lower values for under fat and poor stuff. There is very little demand for cattle to go back to the country, but trade in this line will perhaps show a picking up in the near future, as it is now close to the grass season.

Hogs have been working lower during the past few days and this condition has been brought about without any material increase in receipts. It is apparently a pure case of the country curtailing fresh meat consumption, owing to the rapid and sensational price in prices quoted in the daily press. Hogs are not coming as good in quality as two weeks ago, and this is one of the best indications obtainable that supplies in the country have been sold down closely. It is not likely that markets will see liberal receipts in the near future. Sales at this point today were on a basis of \$5.55@5.75 for the bulk, with tops selling at \$5.85. These prices indicate a decline of 25c. from the close of last week.

The movement of live mutton to market continues of very moderate volume, and the bulk is still being furnished from the Western feedlots. The market does not show much change during the past week, but it is evident that anything like increased supplies would at once result in lower prices. A few spring lambs are beginning to come but not enough of them to establish a market.

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO APRIL 13, 1908.

	Bees.	Cows.	Calves.	Sheep.	Hogs.
Jersey City	3,371	—	3,762	7,432	17,737
Sixtieth street	2,412	90	5,711	5,139	—
Fortieth street	—	—	—	—	19,475
Lehigh Valley	4,686	—	1,049	13,750	—
Weehawken	555	—	—	—	—
West Shore R. R. 1,908	—	—	—	—	—
Scattering	65	115	44	5,100	—
Totals	12,932	125	10,628	26,405	42,312
Totals last week	13,449	103	6,799	36,713	43,624

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Schwartzschild & S., So. Georgic.	361	—	—
Schwartzschild & S., So. Mesaba.	273	—	—
Schwartzschild & S., So. St. Paul.	—	1,400	—
Schwartzschild & S., So. St. Andrew	150	—	—
J. Shamborg & Son, So. Mesaba.	275	—	—
J. Shamborg & Son, So. Georgic.	350	—	—
Morris Beef Co., So. Georgic.	—	3,100	—
Morris Beef Co., So. Oceanic.	—	1,700	—
Morris Beef Co., So. St. Paul.	—	1,100	—
Swift Beef Co., So. Oceanic.	—	1,950	—
Armour & Co., So. St. Paul.	—	1,400	—
L. S. Dillenback, So. Tallman.	45	—	—
Un. Dressed Beef Co., So. Bermudian	6	15	—
Total exports	1,415	60	10,700
Total exports last week	799	—	9,950

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending April 11:

CATTLE.	
Chicago	18,598
Kansas City	18,002
Omaha	8,931
St. Joseph	5,225
Cudahy	408
Sioux City	2,182
Wichita	364
South St. Paul	2,537
Indianapolis	2,591
New York and Jersey City	11,642
Fort Worth	8,955
Detroit	933
Philadelphia	3,549
HOGS.	
Chicago	72,930
Kansas City	58,900
Omaha	27,216
St. Joseph	31,598
Cudahy	3,657
Sioux City	11,423
Ottumwa	6,538
Cedar Rapids	9,531
Wichita	9,064
South St. Paul	14,629
Indianapolis	12,321
New York and Jersey City	42,312
Fort Worth	19,592
Detroit	4,897
Philadelphia	8,855

SHEEP.

Chicago	57,152
Kansas City	20,390
Omaha	14,634
St. Joseph	9,086
Cudahy	34
Sioux City	129
South St. Paul	2,320
Indianapolis	822
New York and Jersey City	26,345
Fort Worth	3,212
Detroit	1,002
Philadelphia	4,621

RECEIPTS AT CENTRES

SATURDAY, APRIL 11, 1908.

	Cattle.	Hogs.	Sheep.
Chicago	200	7,000	1,000
Kansas City	500	3,500	500
Omaha	100	5,100	500
St. Louis	200	2,000	300
St. Joseph	100	3,500	—

MONDAY, APRIL 13, 1908.

Chicago	22,000	32,000	14,000
Kansas City	7,000	7,000	8,000
Omaha	3,300	4,000	3,000
St. Louis	2,200	5,100	1,500
St. Joseph	1,000	5,000	5,000
Sioux City	2,300	1,000	—

TUESDAY, APRIL 14, 1908.

Chicago	2,500	10,000	14,000
Kansas City	10,000	14,000	8,000
Omaha	4,700	9,000	5,000
St. Louis	3,500	10,500	800
St. Joseph	1,500	8,500	4,500
Sioux City	1,200	2,500	100

WEDNESDAY, APRIL 15, 1908.

Chicago	15,000	29,000	13,000
Kansas City	6,000	16,000	8,100
Omaha	4,000	13,000	6,000
St. Louis	3,000	8,000	1,200
St. Joseph	2,000	8,200	2,500
Sioux City	800	3,700	—

THURSDAY, APRIL 16, 1908.

Chicago	3,500	16,000	7,000
Kansas City	2,500	10,000	6,000
Omaha	1,500	7,200	5,000

FRIDAY, APRIL 17, 1908.

Chicago	1,000	13,000	6,000
Kansas City	600	6,000	1,000
Omaha	200	3,500	2,000

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO APRIL 13, 1908.

Exports from—	Live cattle.	Live sheep.	Qrs. of beef.
New York	1,415	60	10,700
Boston	2,248	—	5,413
Philadelphia	1,036	—	—
Portland	2,066	796	—
Exports to—			
London	2,133	—	8,913
Liverpool	4,474	796	5,200
Antwerp	150	—	—
Bermuda and West Indies	6	60	—
Totals to all ports	6,763	856	14,113
Totals to all ports last week	5,056	—	13,636

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 15.—Latest quotations are as follows: 74 per cent. caustic soda, \$1.85 basis 60 per cent.; 76 per cent. caustic soda, \$1.90 to 2c. basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in bbls. 3c. per lb.; 58 per cent. pure alkali, 90c. to \$1 basis 48 per cent.; 48 per cent. carbonate soda ash \$1.10 per 100 lbs.; borax at 5½c. lb.; talc at 1½ to 1½c. per lb.; silicate soda 80c. per 100 lbs.; silicex \$15 to \$20 per ton of 2,000 lbs.; marble flour \$9 to \$10 per ton of 2,000 lbs.; chloride of lime in casks \$1.35 per 100 lbs.; in drums \$1.30 per 100 lbs.; in barrels \$1.75 per 100 lbs.; carbonate of potash 4½ to 4¾c. lb.; electrolytic caustic potash 88/92 per cent. at 5½ to 6c. per lb.

Palm oil in casks 5½c. lb., and in barrels 6½c. lb.; green olive oil 75 per gal., and yellow at 75 to 80c. per gal.; green olive oil foots 6¼ to 6½c. per lb.; saponified red oil 5½ to 5¾c. per lb.; elaine oil 42c. per gal.; Ceylon coconut oil from 6½ to 6¾c. per lb.; cochin coconut oil 8½c. per lb.; cotton seed oil 44c. per gal.; corn oil 4¾ to 5c. per lb. Prime city tallow in hds. 5½c. per lb.; special tallow in tierces 6¼c. per lb.; choice tallow in tierces 6¾c. per lb.; oleo stearine 10½ to 11c. per lb.; house grease 4½ to 5c. per lb.; yellow packer's grease 4½ to 5c. per lb.; brown grease 4¾ to 4¾c. per lb.; light bone grease 5¼ to 5½c. per lb.

GENERAL MARKETS

HOG MARKETS, APRIL 16.

CHICAGO.—Receipts, 16,000; slow; weak; \$5.30@5.42½.

KANSAS CITY.—Receipts, 10,000; steady; \$5.30@5.60.

OMAHA.—Receipts, 7,500; steady to strong; \$5.35@5.52½.

INDIANAPOLIS.—Receipts, 3,000; steady; \$5.92@6.05.

EAST BUFFALO.—Receipts, 1,190; 5@10c. higher; \$5.25@6.35.

CLEVELAND.—Receipts, 1,500; 10c. lower; \$5.95.

LARD IN NEW YORK.

Western steam, \$8.40@8.45; city steam, \$8.12½; refined Continent, tes., \$8.95; do. South America, tes., \$9.75; keg at \$11; compound, \$7.75.

LIVERPOOL.

Liverpool, April 16.—Beef, extra India mess, 103s. 9d.; pork, prime mess, Western, 76s. 3d.; shoulders, 29s. 6d.; hams, short clear, 43s.; Cumberland cut, 41s. 6d.; do., short ribs, 41s. 6d.; long clear, 28@24 lbs., 43s.; do., 35@40 lbs., 41s. 6d.; backs, 41s.; bellies, 41s. 6d. Tallow, 26s. 6d. Turpentine, 36s. 3d. Rosin, common, 9s. 6d. Lard, spot, prime Western, tierces, at 41s. 6d.; American refined, pails, 42s. 6d. Cheese, white Canadian, 62s.; do., colored, 63s. Lard (Hamburg), American steam, 50 kilos, 41 marks. Tallow, Australian (London), 30s. 1½d. Cottonseed oil, refined (Hull), 24s. 3d. Linseed (London), La Plata, April and May, 40s.; Calcutta, April and June, 43s. Linseed oil (London), 21s. 4½d. Petroleum, refined (London), 69-16d.

OLEO AND NEUTRAL LARD.

Business in oleo oil during this week has been very light. The churners in Europe still have big parcels coming to them which they bought some time ago and are well supplied for the present. The tendency of the oleo market at this time of the year is usually downwards, because within the near future fresh dairy butter will arrive in the European markets. The cost of raw material to the European churners leads at present to a great many complaints, and that business is far from satisfactory. From an American point of view oleo ought to remain dear, because production is restricted on account of light killing. Neutral lard is extremely slow of sale. Churners are now receiving goods which they bought when the lard market was lower and show no appetite to make purchases at the present time.

MEAT SUPPLIES FOR NAVY.

The Bureau of Supplies and Accounts of the Navy Department will open bids at Washington on April 28, for 100,000 lbs. of ham for commissary use at various navy yards throughout the country. On May 12 bids will be opened for miscellaneous quantities of fresh and salt meats for use at Puget Sound, Wash., Seattle and Tacoma, Wash., San Francisco, Mare Island, Santa Barbara, San Diego and San Pedro, Cal.

ELBERT OPENS BROKERAGE OFFICE.

August Elbert, heretofore of the firm of Elbert & Werlemann, dealers and importers, has started in business on his own account as broker in cottonseed products, corn oil, tallow, etc., on the New York Produce Exchange, with offices in the Produce Exchange building. Mr. Elbert is widely and favorably known in his line of trading.

Retail Section

CARELESS DELIVERY BOYS.

Many retail butchers who do only a neighborhood trade are likely to hire neighborhood boys to deliver orders. Perhaps the boy works before and after school or at odd times; the chances are that he is paid but a small sum. For such pay the best service cannot be expected. But in any event the butcher should see that his deliveries are carefully and conscientiously made. There are too many cases like the following, described by a New York City customer in the New York Press. He said:

"I quit an excellent butcher lately because the meats I ordered were delivered in the most slovenly style. He immediately charged it up to the delivery boy, a rapid youngster of 13, but promised he would do better. So I gave him another chance. One morning I saw the boy jump out of his wagon with my purchase in a manila bag and carelessly drop it on the pavement. A reprimand followed, of course. He was insolent. 'You do not seem to have profited by your recent trouble,' I said. He replied, slowly picking up the parcel, 'No.' 'Weren't you instructed to observe a little more care?' 'No.' 'If you persist in handling my meat in that way I'll go for you.' 'You won't.' 'Just watch me; aren't you afraid of anybody?' 'No.'

"This boy is of foreign extraction. He is the same young gentleman who spat upon a piece of meat he was delivering to a customer he did not like."

THE FLY SEASON APPROACHES.

The time is not far distant now when the fly season will make life miserable for careless butchers. The enterprising butcher will let the flies know that from the beginning they are unwelcome guests, and that their lives are in danger when they enter the shop. Flies kill off custom. Customers don't like flies. They make the buyer feel that the meat is not fresh. Green flies especially produce nausea to the sight. Keep the shop clean and remove the temptation which attracts the flies.

Don't let that box of fat and meat scraps lie under the counter by the hour. It is out of sight, but it tends to draw the flies and to make the air of the shop smell, especially during the hot weather. Keep moving those trimmings for the fat man into the cooler. It requires a little exertion, but it pays in more ways than one.

SMALL BUTCHERS QUIT.

The high prices of livestock and consequently of meats are having the effect of driving out of business butchers who went into the business with small resources. Webster, Mass., is the latest to report that two meat men, both of whom conducted meat routes and peddled meat from wagons, have been compelled to give up their routes owing to the falling off in trade. The well-established butcher can always stand these periods of dull trade, but the peddler and the piker have hard work to pull through.

LOCAL INSPECTION FOR TRENTON.

The new meat code which has been drawn up by a committee of the Trenton, N. J., health commissioners, has been submitted to that body as a whole. The new code provides for the inspection of all meat except that bearing the "U. S. Inspected and Passed" stamp. The code has been drawn up after a study of the regulations in force in other cities as regards local inspection of meats, and special attention will be paid to local slaughter houses. Pork and other dressed meats brought into the city from the surrounding territory will have to be brought to some central point to be inspected before it can be disposed of. This will eliminate the peddling of uninspected meat by farmers and peddlers.

Before being put into effect the butchers will have an opportunity to be heard on the subject. The time and place of the hearing has not been announced as yet.

BUTCHER STRIKES IT RICH.

If the reports from Pittsburg, Pa., are authentic, one butcher has "struck it rich," but not in selling meat. Cyrus Ferguson is the lucky meat man, and his reward comes in the form of \$1,500,000, which, it is reported, he has decided to accept for his oil properties in Hancock County, W. Va. Some time ago Ferguson was a butcher in Steubenville, Ohio, at the time when the Pennsylvania oil fields were opening up. With his savings from the butcher business he went into the oil field and finally "struck it" in West Virginia. The offer of \$1,500,000 for his property is the result.

MEAT PEDDLING STOPPED.

The City Board of Health of New Orleans, La., has been busy the past week in securing affidavits for the purpose of prosecuting meat dealers who peddle meats from wagons. The authorities maintain that not only is the meat so peddled frequently slaughtered by farmers and subject to no inspector whatsoever, but the law specifically forbids sales being made direct from vehicles. It is on the above grounds that the Board has decided to shut down on all meat peddling.

BAD MEAT FOR FRENCH ARMY.

Reports from Paris this week tell of a butcher of Bar-le-Duc named Levy who has been sentenced to one year's imprisonment at hard labor on the charge of having furnished bad meat to the army. This is the first result of the investigation ordered recently by the Minister of War, Gen. Picquart, owing to the charge brought to the notice of the Ministry that the commissary department of the army was involved in scandals in the purveying of stores.

Every week there is something of practical working value to someone in the trade to be found on page 20 of The National Provisioner.

LOCAL AND PERSONAL.

J. W. Hoskinson has disposed of his meat business at Inman, Kas., to Krieg & Smith.

S. C. Snedeker has sold out his butcher shop at Pleasanton, Neb., to T. M. Davis, who will consolidate it with his own.

S. C. Snedeker, of Pleasanton, has engaged in the meat business at Amherst, Neb.

Albert Gerber has opened the Colfax Market at Colfax, Wash. It was formerly operated by J. O. Johnston.

J. W. Therwilliger has purchased a half interest in the meat market of Ed. Eriel at Milton, Ore.

J. F. Nordstrom has sold out the Model Meat Market at Fremont, Neb., to B. Stevens, of Carroll, Ia.

Peter Hansen is about to dispose of his butcher shop at Cotesfield, Neb.

McClellan & Patmore have engaged in the grocery and meat business at Lincoln, Neb.

Stevenson & Lyon have opened a grocery and meat market at Lincoln, Kas.

L. S. Jordan has sold his meat market at Larned, Kas., to F. H. Winter.

H. E. Swank, of Altoona, has engaged in the meat business at Le Roy, Kas.

Henry & Norman Zahn, of Atchison, Kas., are reported to be about to open a meat market at El Reno, Okla.

Keswater Brothers have opened their new meat market at Wynnewood, Okla.

Guy Edmonds has just opened a new butcher shop at Tonganoxie, Kas.

R. S. Smither, of Woodston, Kas., has engaged in the meat business at Beloit, Kas.

Peter Braden has purchased the Blue Ribbon Meat Market of A. S. Pickering at Perry, Okla.

The Dakota Meat Company is about to erect a brick business block at Jamestown, N. D.

C. A. Reamer has purchased the meat market of H. A. Morris at Sidney, O.

Frank J. Cook & Company, provision dealers at Boston, Mass., have filed a voluntary petition in bankruptcy, with \$833 liabilities and \$69 assets.

Frank Federlein has opened a new meat market at Coudersport, Pa.

John Kloppman's meat market at Marinette, Wis., has been destroyed by fire.

The meat market of E. Rasmussen at Seattle, Wash., has been damaged by fire.

H. A. Mutter will erect a new building at Ottawa, Ill., to be used as a meat market.

Tittle Brothers have opened a new meat shop at Gary, Ind.

Mansfield & Irvin have opened their new meat market at Newcastle, Ind.

George H. Taggart, a well known meat dealer at Newburgh, N. Y., died last week.

George Scott & Son's meat market at Chariton, Ia., has been damaged by fire.

Eli Schlotthauer will retire from the meat business at Columbia, Pa.

The East Side Grocery & Provision Company of Columbus, O., has been incorporated with a capital stock of \$5,000 by E. W. Kinehen, W. C. King, C. P. London, C. F. Hunt and others.

The death is reported of W. A. Walters, a pioneer meat dealer of San Jose, Cal.

Ernest M. Jakway, a butcher of Auburn, N. Y., has filed a petition in bankruptcy, giving his liabilities at \$837, and assets \$150.

The meat market of G. F. Meyers at Lake Charles, La., has been destroyed by fire.

Henry Kehel, No. 1403 North Washington avenue, Scranton, Pa., the enterprising butcher, has been located in Scranton, Pa., twelve years and his home-made sausages have made him very popular.

The meat market of Wells Brothers at Bessemer City, N. C., has been damaged by fire.

William Commerford has sold his meat market at Booneville, N. Y., to Guy Enearl. In a fire which destroyed a portion of the business district at Oklahoma City, Okla., the City meat market and the New State meat market were destroyed.

A. Prince has purchased the meat market of H. M. Startzer at Pottstown, Pa.

Fire destroyed the meat market of Game Brothers at Marion, Mich.

The death is reported of Louis Goerner, a veteran meat dealer at Elizabeth, N. J.

Peter F. Rourke, a retired provision dealer at Cambridge, Mass., died last Monday.

LOCAL MEAT INSPECTION.

The city council of Greenville, S. C., has passed a local meat inspection ordinance which, if enforced, will make Greenville a model city so far as the meat trade is concerned. The ordinance absolutely bars the sale of country-dressed meat in the city. No meat may be sold in the city which has not been slaughtered under the city inspector's supervision and bears the city stamp, except government-inspected meat, and none of the latter can be received in the city unless it arrives in a sealed car and a city inspector breaks the seal and inspects the meat to see if it is in good condition.

No local slaughterhouse can be operated except under city license, and no building will be licensed which does not comply with the requirements. These call for a cement, concrete or asphalt killing floor, drained to the center, with walls of the same material at least five feet in height; above that wood may be used. Suitable cooling rooms, etc., are required, and none but metal trucks, etc., may be used. The rules for sanitation, behavior and health of employes, etc., are similar to the federal regulations. Strict regulations for antemortem and postmortem inspection of locally-killed livestock are also provided.

Every licensed slaughterhouse is required to kill for any person applying, without dis-

crimination, and fees for such service are prescribed. This enables farmers to bring their stock to town and have it killed for them, and slaughterers are compelled to accept the work. No preservatives are permitted except those of the "grandmother" class. Penalties for violation are \$100 fine and 30 days in jail.

STOCKMAN AND HIGH PRICES.

If those who talk and write so glibly concerning high meat prices and their cause, without being acquainted with any of the facts which contribute to such conditions, were to take the trouble to inform them-

selves they might alter their views to some extent, though that is doubtful, since the question would cease to be attractive when the meat packers could not be made to bear all the blame. In acquainting themselves with the live meat end of the situation they might, for instance, read something like the following, which is on the livestock man's side of the case.

In discussing high live markets the Chicago Live Stock Report, an organ of the stock raisers, feeders and shippers, under the heading "Prices Rise Too Rapidly" (meaning livestock prices), says among other things:

"The rise in cattle and sheep values was too rapid. During most of March those classes of stock shot upward swiftly. From \$8 late in February, top cattle touched \$7.50 late in March, and from \$7 late in February, top lambs reached \$8.35 late in March. The trade will recover from its present dullness, but values must be upon a basis that allows a killing margin at least, and it is hardly to be wondered at that the packers are bearish both East and West. Unwarrantably rapid advances are invariably followed by a fall in values, but such declines do not necessarily spell disaster in the general feeding business. Livestock, taking the producing areas as a whole, is not too plentiful and the prospect would seem to indicate at least fairly satisfactory markets ahead for the product of farm and feed lot."

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New York Section

President Walter Blumenthal of the United Dressed Beef Company has returned from a trip to the Western markets.

Swift & Company's sales of fresh beef in New York City for the week ending April 11 averaged 9.91 cents per pound.

M. & E. Appel have completed their new meat box in Wallabout Market, Brooklyn. This is for the accommodation of their beef trade.

O. G. Malkow, who has lately returned from an extended trip through the Far East in the interest of Swift & Company, was a visitor to New York this week.

The Peter Cooper Glue Company has disposed of its business and its plant in this city to the Diamond Glue Company. This was one of the oldest concerns of its kind in the country.

W. H. Noyes, vice president of Swift & Company, of New York, returned this week from a brief trip to Chicago. General Sales Manager Howard, of the S. & S. Company, was also a returning pilgrim from a trip around the Western plants of the company.

Fleischauer Brothers this week opened a chicken slaughtering establishment in the new fireproof building on First avenue directly opposite the United Dressed Beef Company's plant. The plant is equipped in modern sanitary style and is probably the finest of its kind in the city.

Frederick Figge, the big Brooklyn packer, provision manufacturer and wholesaler, has incorporated his business under the title of the Frederick Figge Company, with a capital stock of \$25,000. The incorporators are Frederick Figge, F. Figge, Jr., I. E. Figge and A. H. Figge, all of Brooklyn.

Louis Frank, the Eighth avenue butcher, is on his annual spring visit to Atlantic City. He reports the hotels not nearly so well filled as on Easter week last year, but a big delegation of butchers is on hand. He writes that the sailing is fine, but the walking is much better—which is more in his line.

W. F. Byrne, who for eight years has been connected with the legal department of Morris & Company at the New York headquarters, handed in his resignation this week. He will engage in the practice of law on his own account and has opened an office for himself. On his departure from the Morris offices he was presented with a handsome gold watch by the employees.

Burglars entered the office of N. A. Eisler's retail meat establishment at No. 2695 Eighth avenue last Saturday night, cracked the safe at their leisure and got away with \$1,500 in cash and \$700 in checks. There was an ex-

policeman employed as a special officer to guard the place, but he knew nothing of the burglary until the employees arrived to open the store Monday morning. Nobody was caught, of course.

NEW S. & S. PROVISION HOUSE.

The new East Side provision house of the Schwarzschild & Sulzberger Company was opened for business this week and attracted a large daily gathering of customers and visitors. The house is located in connection with the main plant at First avenue and Forty-fifth street, and fronts on First avenue just north of the beef salesrooms. It is the only provision house in the East Side district, and as such promises to do a correspondingly heavy trade. It was General Superintendent Kirscheimer's idea, and he is quite pleased with its initial success.

The room is 20 x 50 feet in size and there is a big cooler at the rear. The walls are finished entirely in white tiling and the floor in terrazzo, giving a brilliant effect as well as the most sanitary results. The counters and window bases are of white marble and the other finish is hard wood, while the rail and rack equipment is of the latest. For the present the meats for this house are smoked at the company's Manhattan Market establishment, but it is planned to establish an extensive smokehouse plant in the rear of this store in the near future.

The house is run directly from the main plant, and there is a special automobile delivery service for the convenience of the customers. The house of course carries a full line of the S. & S. provisions and pork products of all kinds. The display this week was especially attractive.

CATTLE INSPECTION IN NEW YORK.

The New York State Assembly at Albany on Monday passed the bill for a bureau for the control of diseased cattle in the State. The law will permit the State to seize and destroy diseased cattle, and the farmers and dairy interests have bitterly opposed the measure. They object to the plan unless they are paid full value for every animal seized. They can sell diseased cattle as healthy animals to the meat trade at full prices, and let the meat trade stand the entire loss from condemnation, but when the State attempts to put any of that loss on them they cry "confiscation!"

NEW YORK MEAT SEIZURES.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 11, 1908, as follows: Meat—Manhattan, 49,932 lbs.; Brooklyn, 24,615 lbs.; The Bronx, 98 lbs.; total, 74,645 lbs. Fish—Manhattan, 3,644 lbs. Poultry and Game—Manhattan, 4,650 lbs.; Brooklyn, 1,736 lbs.; The Bronx, 170 lbs.; total, 6,556 lbs.

BUTTER MEN WANT EVERYTHING.

A characteristic example of the hoggishness of the butter interests is manifested in the bill lately introduced in the New York State legislature to mend the hole which the Supreme Court recently put through the anti-oleomargarine law. It was always supposed that the New York State law absolutely prohibited the sale of oleomargarine in New York. The court ruled that uncolored oleomargarine could be sold as such.

Uncolored oleomargarine, it would seem, cannot by the widest stretch of imagination be called an imitation of butter, since butter is supposed to be of a yellow color, while uncolored oleo is pearl white. But so anxious for an absolute monopoly of the market are the butter people that they not only propose to control the market, but they even want to put a fence around it. Therefore the introduction of the amendment to the law. The wording of the amendment is in itself a revelation of the monopolistic aims of the butter people. The statute prohibits "any article or product in imitation or semblance of natural butter produced from pure, unadulterated milk or cream of the same." The amendment would add to this sentence the words "WHETHER THE IMITATION BE AN IMITATION OF COLOR, TASTE OR FLAVOR." That is, nothing may be sold which resembles butter in taste or flavor!

NO DRAWN POULTRY THIS YEAR.

For the fourth consecutive year the drawn poultry cranks have got the worst of it at Albany. At least it looks that way. The faddists who believe all poultry should have the entrails removed immediately upon slaughter and marketed in that condition, have gone to Albany each year with a bill compelling such a system in New York state. They have been beaten every time, the bill usually dying in committee after a hearing. This year, while the agricultural committee chairman was sick, the faddists sneaked the bill out of committee and had it reported to the House, but the other day it was recommitted again, and it is now likely to repose quietly there until the end of the session. The weight of argument and evidence is so strong against the drawn poultry plan that it can never succeed on its merits. Only some trick will get it through.

AGRICULTURAL HEAD FOR NEW YORK.

The announcement was made this week of the appointment by Governor Hughes of Prof. Raymond Pearson of Cornell University as Commissioner of Agriculture for the State of New York. Prof. Pearson succeeds Chas. A. Weiting, of Syracuse, who has held office for 12 years. The commissioner is in charge of the enforcement of all the State food laws, livestock and meat regulations, etc., and the office is a very important one.

Watch page 48 for bargains.

